

# SIMONNET - FEBVRE

Chablis

## BLANC DE BLANCS MÉTHODE TRADITIONNELLE



👑 APPELLATION  
Vin Mousseux de Qualité

👑 GRAPE VARIETY  
100% Chardonnay

👑 SOIL  
Clay and limestone.

👑 VINIFICATION  
Traditional (2nd fermentation in the bottle), dosage: 6 g/l.

👑 AGEING  
At least 9 months.

👑 AGEING  
2 to 3 years.

👑 SERVING TEMPERATURE  
Between 6 to 8°C.

### TASTING AND FOOD PAIRINGS

The wine is pale yellow with fine bubbles. The nose is delicate and intense with white flowers and ripe fruit aromas.