

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian marl and limestone.

👑 VINIFICATION
Stainless steel tanks, between 16° and 19°C.

👑 AGEING
6-10 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
60 hl/ha

👑 AGEING
2 to 5 years

👑 SERVING TEMPERATURE
8° to 10°C.

SITUATION

Chablis is the largest of appellations, with 2900 hectares of vines. It is produced in all the villages of the appellation, on hillsides or flat ground. Hence, there is a large diversity of locations and exposures.

TASTING AND FOOD PAIRINGS

Chablis 2018 is a balanced wine that reveals a fine, fruity nose that is oriented towards citrus fruit. On the palate, freshness and minerality of the appellation are found, as well as a hint of vivacity supported by a white-flesh fruit side. This vintage has a beautiful concentration as well as a nice balance.

PRESS REVIEWS

Chablis 2018 - James Suckling - USA - 89/100

Chablis 2018 - James Suckling - 89 points

Chablis 2018 - The Herald - UK - August 2020