

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay-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

The brilliant color is a beautiful pale gold with green highlights.

The nose is complex, with floral aromas such as acacia blossom accompanied by the mineral aromas typical of Chablis. On the palate, this wine is well-balanced with excellent aromatic persistence.

Enjoy chilled with oysters, shellfish, fish and goat's cheese.