

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 on flat ground. Hence there is a large diversity of locations and exposures.

TASTING AND FOOD PAIRINGS

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

The rich, complex nose is characterized by subtle floral and mineral scents. Beautiful structure on the palate, with minerality and pronounced chardonnay aromas. A harmonious, fine, elegant wine with excellent aromatic persistence.

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

PRESS REVIEWS

Chablis 2022 - James Suckling - 91/100

Chablis 2022 - Burgundy Report, Bill Nanson - "Vibrantly mineral"