Simonnet - Febvre
Chablis

Chablis
2025



Appellation
Appellation Village

Grape variety
100% 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
Between 8° - 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 2025 Chablis displays a bright, crystalline, pale yellow colour with golden highlights.
The nose is fine, elegant, and complex. It opens with aromas of citrus fruit (lemon, lemon zest), white-fleshed fruit (pear, apple), and white flowers, complemented by notes of chalk and a delicate touch of salinity, typical of the appellation.
On the palate, the attack is direct and lively. The body is well-balanced, driven by a lovely tension and persistent freshness. Flavours of lemon, crisp apple, and white peach blend with a saline minerality that brings depth and precision. The finish is long, pure, and elegant, leaving a delightful sense of freshness.
This Chablis pairs perfectly with oysters, seafood, shellfish, grilled fish or fish in a light sauce, as well as goat cheese and hard cheeses.