

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Chablis

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay-limestones

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

👑 AGEING
6 to 10 months on lees

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
45 hl/ha

👑 AGEING
2 to 4 years

👑 SERVING TEMPERATURE
12°C

SITUATION

It is the most extensive of the vineyard's appellations (2900 ha planted). Chablis is produced in all the communes of the vineyard, on the hillside or plateau with a great diversity of situations and exposures.

TASTING AND FOOD PAIRINGS

Chablis now offers a nice opening with fruity and mineral notes. On the palate, the attack is frank with a nice length and a saline finish. This wine can accompany fish in sauce, snails, or asparagus.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.

PRESS REVIEWS

Decanter World Wine Awards 2020 - 89 points - Bronze medal