

# SIMONNET - FEBVRE

Chablis

## CHABLIS BIO 2021



👑 APPELLATION  
Chablis

👑 GRAPE VARIETY  
Chardonnay

👑 SOIL  
Kimmeridgian clay-limestone

👑 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 and plateau with a great diversity of situations and exposures.

### TASTING AND FOOD PAIRINGS

Our Chablis Bio 2021 has a pale yellow color. Its nose is intense and reveals notes of citrus fruits. On the palate, it is lively and acidulous with a good length. 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.