

SIMONNET - FEBVRE

Chablis

CHABLIS D1840 2020



👑 APPELLATION
Chablis

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay on Kimmeridgian limestone.

👑 VINIFICATION
Fermented 65% in stainless steel vat and
35% in 3-5 year-old oak barrels.

👑 AGEING
65% in stainless steel vat and 35% in
3-5 year-old oak barrels on fine lees for
15-18 months.

👑 AVERAGE AGE OF THE VINES
35 years old

👑 YIELD
55 hl/ha

👑 AGEING
3 to 5 years.

👑 SERVING TEMPERATURE
12°C

SITUATION

From the Domaine's original vines, it is located at the the plot of "Bas des Chapelots".

TASTING AND FOOD PAIRINGS

Chablis D1840 2020 is a well-balanced wine with a fine, floral nose of acacia flowers. We find the freshness and minerality typical of the appellation. On the palate, the wine is well rounded, with aromas of fresh fruit (peach) mingling with hints of vanilla. Long, persistent finish.

Ideal with fish in sauce and white meats.

PRESS REVIEWS

Chablis D1840 2023 - Burgundy Report

Chablis D1840 2023 - Tim Atkin - 89/100

Chablis D1840 2022 - James Suckling - 90/100

Chablis D1840 2022 - International Wine Challenge 2024 - Bronze Medal

Chablis D1840 2022 - Burgundy Report, Bill Nanson - "The length impresses"

Chablis D1840 2020 - Wine Review Online - 92/100 - Dec 2022

Chablis D1840 2020 - July 2022 - James Suckling - 90/100