

# SIMONNET - FEBVRE

Chablis

## CHABLIS D1840 2021



👑 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 bottom of the Chapelots.

### TASTING AND FOOD PAIRINGS

Of a pale yellow color, our Chablis "D1840" 2021 reveals an intense nose with citrus aromas nuanced by mineral notes. On the palate, it is round and acidulous with a good length.

Ideal with fish in sauces 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 2021 - James Suckling - July 2023 - 90/100

Chablis D1840 2021 - Vert de Vin - June 2023 - 15.5 / 91

Chablis "D1840" 2021 - Burgundy Report Bill Nanson - February 2023