

SIMONNET - FEBVRE

Chablis

CHABLIS D1840 2021



👑 APPELLATION
Chablis

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay on Kimmeridgian limestone.

👑 VINIFICATION
Fermentation in stainless steel tanks at 18°C.

👑 AGEING
Mostly in oak barrels.

👑 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 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