

SIMONNET - FEBVRE

Chablis

CHABLIS D1840 2023



👑 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

Pleasant nose of acacia. Round and elegant attack of ripe pear and peach with complex layers. Fine mineral aftertaste, well balanced!

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"