

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "BLANCHOT" 2016



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian clay & limestone.

👑 VINIFICATION

50% Stainless Steel tanks - 50% Barrel
fermented in 1-2 wine-old oak barrels.

👑 AGEING

15-18 months in barrel on fine lees.

👑 AVERAGE AGE OF THE VINES

40 years.

👑 YIELD

54 hl/ha.

👑 AGEING

5-10 years.

👑 SERVING TEMPERATURE

Between 12° & 14°C.

SITUATION

Chablis Blanchot has a South-Easterly exposure on a well ventilated and fresh mountainside which gets nothing but sun in the morning. The brown limestone soils drain well.

TASTING AND FOOD PAIRINGS

This wine is floral, delicate and light with a subtle bouquet of ageing roses, undergrowth and meadow mushrooms. The wines from Chablis Blanchot have a lovely combination of aromas. Fresh, powerful and supple, they have a wonderful mineral persistency. Feminine and rich, they develop a bit faster than other Grands Crus. To be drunk in 4-5 years.

PRESS REVIEWS

Chablis Grand Cru "Blanchot" 2016 - Burghound.com - October 2018 - 91/100

Chablis Grand Cru Blanchot 2016 |90-100 - The World of Fine Wine - March 2018

Chablis Grand Cru "Blanchot" 2016 - James Suckling - February 2018 - 94/100