

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "BLANCHOT" 2018



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100% Chardonnay

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

50% stainless steel tanks, 50% barrel fermented in 1-2 year 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 to 10 years.

👑 SERVING TEMPERATURE

Between 12° - 14°C.

SITUATION

Chablis Blanchot has a south-easterly exposure on a well ventilated and fresh mountain side which gets nothing but sun in the morning. The brown limestone soils drain well.

TASTING AND FOOD PAIRINGS

The 2018 Blanchot offers aromas of honey, acacia flower and vanilla due to barrel ageing. It's also a fresh wine with a supple mouthfeel and the minerality typical of Chablis wines. Serving suggestions: grilled fish or fish in sauce, grilled white meat or white meat in cream sauce.

PRESS REVIEWS

Chablis Grand Cru Blanchot 2023 - Burgundy Report

Chablis Grand Cru Blanchots 2022 - The World of Fine Wine - January 2024 - 93/100

Chablis Grand Cru « Blanchot » 2023 - Tim Atkin - 93/100

Chablis Grand Cru "Blanchot" 2018 - James Suckling - 95 points