SIMONNET - FEBVRE



- 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
- ✤ YIELD54 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 mountainside which gets nothing but sun in the morning. The brown limestone soils drain well.

TASTING AND FOOD PAIRINGS

Our Chablis Grand Cru "Blanchot" 2021 has a pale yellow color. Its intense nose offers notes of fruits as well as floral and mineral notes. Its mouth is round and structured. This wine has a lot of finesse and complexity. Best enjoyed from 4 to 5 years.

Press reviews

Chablis Grand Cru Blanchots 2022 - The World of Fine Wine - January 2024 - 93/100 Chablis Grand Cru Blanchot 2021 - James Suckiling - July 2023 - 95/100 Chablis Grand Cru "Blanchot" 2021 - Burgundy Report Bill Nanson - February 2023



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