

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "BLANCHOT" 2022



👑 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 - 10 years

👑 SERVING TEMPERATURE

Between 12 - 14°C.

SITUATION

Blanchot called "couste de blanchot" in 1537, comes from the Germanic word "clear". This climate undoubtedly takes its name from the stony nature of the soil, composed of whitish limestone, and the light-colored clay-limestone subsoil.

The climate faces south-east, on the slopes of a cool, well-ventilated valley that receives only morning sunshine. The limestone soils drain well.

PRESS REVIEWS

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