SIMONNET - FEBURE

CHABLIS GRAND CRU "Blanchot" 2022



- APPELLATION Appellation Grand Cru
- GRAPE VARIETY 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 Chablis Grand Cru "Blanchot" 2022 - James Suckling - 95/100

Chablis Grand Cru "Blanchot" 2022 - International Wine Challenge 2024 - Silver Medal

Chablis Grand Cru "Blanchot" 2022 - Burgundy Report, Bill Nanson - "A great combination of assets