SIMONNET - FEBURE

CHABLIS GRAND CRU "Blanchot" 2023



- APPELLATION Appellation Grand Cru
- GRAPE VARIETY Chardonnay
- * Soil Kimmeridgian clay and limestone.
- VINIFICATION Fermented 65% in stainless steel vat and 35% in 3-5 year-old oak barrels.
- AGEING 65% in stainless steel vat and 35% in 3-5 year-old oak barrels on fine lees for 15-18 months.

- * 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 Blanchot 2023 - IWC - 95 pts

Chablis Grand Cru "Blanchot" 2023 - James Suckling - 96/100

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