

## CHABLIS GRAND CRU "BLANCHOT" 2024



### 👑 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.

### TASTING AND FOOD PAIRINGS

The 2024 Chablis Grand Cru Blanchot reveals a bright, radiant, pale yellow colour with golden highlights, reflecting great finesse and beautiful depth.

The nose is remarkably elegant, delicate, and complex. It opens with aromas of white flowers, hawthorn, and acacia, accompanied by notes of citrus, ripe lemon, pear, and white peach. As it opens up, a refined minerality emerges, evocative of wet chalk, flint, and a subtle touch of salinity, complemented by delicate hints of fresh almond and hazelnut.

On the palate, the attack is silky, precise, and highly distinguished. The body is round yet ethereal, supported by a mineral tension that brings freshness and balance. Flavours of white-fleshed fruit and citrus express themselves with finesse over a saline, chalky backbone of great purity. The finish is long, elegant, and lingering, leaving a impression of freshness, depth, and harmony.

The 2024 vintage expresses the full nobility of Grand Cru Blanchot, renowned for its refinement, delicate texture, and exceptional ability to combine power and elegance. It will pair ideally with the finest dishes: lobster, langoustines, sea scallops, fine fish, high-quality poultry in cream sauce, seafood risottos, as well as aged hard cheeses.

### PRESS REVIEWS

Chablis Grand Cru Blanchot 2023 - IWC - 95 pts

Chablis Grand Cru Blanchot 2023 - Burgundy Report

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Chablis

## CHABLIS GRAND CRU "BLANCHOT" 2024



Chablis Grand Cru Blanchots 2022 - The World of Fine Wine - January 2024 - 93/100  
Chablis Grand Cru « Blanchot » 2023 - Tim Atkin - 93/100