Simonnet - Febvre
Chablis

Chablis Grand Cru "Les Clos" 2016

Appellation
Appellation Grand Cru

Grape variety
100 % Chardonnay.

Soil
Kimmeridgian clay and limestone.

Vinification
Fermented in 1-2 year-old oak barrels

Ageing
15-18 months in barrel on fine lees.

Average age of the vines
35-40 years.

Yield
54 hl/ha.

Ageing
5-12 years.

Serving Temperature
Between 12° & 14°C.

Situation
Les Clos is the most extensive Grand Cru plot, and is situated on top of a south/south-westerly facing hill. The depth of the soil produces a wine of consistent quality that always takes a while to develop.

Tasting and food pairings
It is a wine of unique character - mineral and concentrated, with developing aromas of honey, citrus fruits and spices including cinnamon. It is always very complex on both the nose and palate, and has a clear golden-green colour. Initially very closed, this wine always develops exceptionally well over time without losing its minerality. It is the most masculine and uniquely characterful of the Grand Cru wines that require ageing. The king of the Grands Crus appellation: a rich, luscious wine with great complexity of flavours. The wine, above all other, for keeping.
Drink with: grilled fish or fish in sauce, grilled white meats or white meats in crem-based sauces.

Press reviews
Chablis Grand Cru "Les Clos" 2016 - Burghound.com - October 2018 - 90/100
Chablis Grand Cru Les Clos 2016 |91-100 - Tim Atkin - January 2018
Chablis Grand Cru Les Clos 2016 |90-100 - The World of Fine Wine - March 2018
Chablis Grand Cru "Les Clos" 2016 - James Suckling - February 2018 - 95/100