

# SIMONNET - FEBVRE

Chablis

## CHABLIS GRAND CRU

"PREUSES"

2014



### 👑 APPELLATION

Appellation Grand Cru

### 👑 GRAPE VARIETY

100 % Chardonnay.

### 👑 SOIL

Kimmeridgian clay & limestone.

### 👑 VINIFICATION

Stainless steel.

### 👑 AGEING

15-18 months in stainless steel on fine lees.

### 👑 AVERAGE AGE OF THE VINES

50 years.

### 👑 YIELD

54 hl/ha.

### 👑 AGEING

5-10 years.

### 👑 SERVING TEMPERATURE

Between 12° & 14°C.

### SITUATION

The Preuses vines are located in the northern part of the Grand Cru area where the south-easterly aspect ensures morning sun. The available soil is shallow, producing a subtle and delicate wine with a light yellow colour.

### TASTING AND FOOD PAIRINGS

The Chablis Grand Cru Preuses 2014 with its intense yellow dress is a very aromatic and powerful wine. It reveals aromas of white flowers (Acacia) as well as a beautiful minerality. As we get older, we'll have the appearance of stone aromas as well as roasted and buttered notes.

In the mouth, this wine remains delicate and round despite a frank and mineral attack.

Drink with: fish and poultry in white sauce, shellfish and foie gras.