

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "PREUSES" 2021



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian clay and 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 to 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

Our Chablis Grand Cru "Preuses" 2021 displays a pale yellow color. Its nose is intense with a mineral dominance. Its mouth is structured and reveals iodized and fruity notes. This wine is long and persistent in the mouth.

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

PRESS REVIEWS

Chablis Grand Cru Preuses 2021 - James Suckling - July 2023 - 94/100

Chablis Grand Cru "Preuses" 2021 - Burgundy Report Bill Nanson - February 2023