Simonnet - Febvre
Chablis

Chablis Grand Cru "Preuses" 2022

Appellation
Appellation Grand Cru

Grape variety
Chardonnay

Soil
Kimmeridgian clay and limestone.

Vinification
50% oak, 50% stainless steel vats.

Average age of the vines
50 years

Yield
54 hl/ha

Ageing
5 - 10 years

Serving Temperature
Between 12° - 14°C.

Situation

Preuses has no connection with the adjective "preux", synonymous with valiant or courageous when speaking of a knight. The name originates from the word "pierre" (stone). The chemin de la Preuse was once known as the voie pierreuse. Over time, "la pierreuse" became "la Preuse". In addition, to climb the hill between "Preuses" and "Bouguerots", men had to create a trench. If you weren't a knight, you still had to be brave and courageous to dig the hill. The Preuses terroir is located at the top of the Grands Crus hillside. Its southeasterly exposure ensures morning sunshine. The shallow soil produces a fine, delicate wine.

Tasting and food pairings

The Chablis Grand Cru Preuses 2022 is the perfect expression of the Chablis wines in a warm and sunny year. You will find lots of ripe fruit flavors with a touch of minerality. The palate is rich with plenty of roundness, fruity, and a very long finish. The minerality and a touch of saltiness leaves a very long after taste.
Enjoy with fish, poultry, and shellfish.

Press reviews

Chablis Grand Cru Preuses 2022 - The World of Fine Wine - February 2024 - 93/100
Chablis Grand Cru "Preuses" 2022 - James Suckling - 95/100
Chablis Grand Cru "Preuses" 2022 - Wine Spectator's Insider - 93/100
Chablis Grand Cru "Les Preuses" 2022 - International Wine Challenge 2024 - Silver Medal (92/100)
Chablis Grand Cru "Preuses" 2022 - Burgundy Report, Bill Nanson - "That's an excellent Preuses"