

CHABLIS GRAND CRU "PREUSES"



2023

👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented 50% in stainless steel vat and 50% in 3-5 year-old oak barrels.

👑 AGEING

50% in stainless steel vat and 50% in 3-5 year-old oak barrels on fine lees for 15-18 months.

👑 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 is the perfect expression of the Chablis wines in a warm and sunny year. You will find lots of ripe fruit flavours with a touch of minerality. The palate is rich with plenty of roundness, fruit, 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 2023 - IWC - 93 pts

Chablis Grand Cru "Preuses" 2023 - James Suckling - 96/100

Chablis Grand Cru Preuses 2023 - Burgundy Report

Chablis Grand Cru « Preuses » 2023 - Tim Atkin - 93/100

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