

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU BIO "PREUSES"



👑 APPELLATION
Chablis Grand Cru

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay and limestone

👑 VINIFICATION
Fermented in stainless steel

👑 AGEING
100% in stainless steel on fine lees for
15-18 months

👑 AVERAGE AGE OF THE VINES
50 years

👑 YIELD
40 hl/ha

👑 AGEING
5 to 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, while the shallow soil produces a fine, delicate wine.

TASTING AND FOOD PAIRINGS

On the nose, there are floral, smoky and mineral aromas. Once aged there is also a flinty aroma, as well as notes of spices, pollen, and honey. Finesse, delicacy and minerality characterise this wine. Initially it is gentle in the mouth, but later becomes stronger and maintains this strength.

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

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.