

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "VALMUR"



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian clay & limestone.

👑 VINIFICATION

Barrel fermented in 1-2 year-old barrels.

👑 AGEING

16-18 months in barrel on fine lees.

👑 AVERAGE AGE OF THE VINES

30 years.

👑 YIELD

54 hl/ha.

👑 AGEING

5-10 years.

👑 SERVING TEMPERATURE

Between 12° & 14° C.

SITUATION

Valmur benefits from two exposures: one facing South which offers maximum sun, the other facing North West, registered under the name of "L'Envers de Valmur".

TASTING AND FOOD PAIRINGS

The Valmur wines are tender and very aromatic, with a lovely texture and a great intensity. Its structure is rustic, robust, powerful and masculine. Very good to drink young, but even better when left whereby it can express an even bigger complexity.

To serve with: scallops with butter, capon and fatted chicken.