

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "BEAUROY" 2024



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Stainless steel vats, between 18° and 20°C.

👑 AGEING

12 months in stainless vats, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha

👑 AGEING

4 - 5 years

👑 SERVING TEMPERATURE

Between 10 - 12°C.

SITUATION

Beauroy is located on the left bank of the Serein, facing the Premier Cru Fourchaume vines. They are located in the communes of Beine and Chablis (more precisely Poinchy), with a south-eastern exposure.

TASTING AND FOOD PAIRINGS

The 2024 Chablis Premier Cru Beauroy reveals a bright, crystalline, pale yellow colour with golden highlights.

The nose shows beautiful intensity, combining finesse and complexity. Aromas of ripe citrus, white peach, pear, and acacia flowers mingle with subtle mineral notes and a hint of hazelnut as the wine opens up.

On the palate, the attack is round and precise. The texture is harmonious, supported by a lovely tension that brings freshness and balance. Flavours of white-fleshed fruit and citrus evolve towards a saline minerality characteristic of the Beauroy climat, offering depth and elegance. The finish is long, persistent, and remarkably pure, leaving an impression of finesse and freshness.

This Premier Cru accurately expresses the personality of the Beauroy climat, combining generosity, freshness, and mineral expression. It pairs ideally with fine fish, shellfish, sea scallops, poultry in cream sauce, seafood risottos, as well as aged hard cheeses.

PRESS REVIEWS

Chablis 1er Cru Beauroy 2022 - The World of Fine Wine - January 2024 - 84-85/100