

# SIMONNET - FEBVRE

Chablis

## CHABLIS PREMIER CRU "CÔTE DE LÉCHET" 2024



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

100% Chardonnay

### 👑 SOIL

Kimmeridgian, marl, and limestone

### 👑 VINIFICATION

Stainless steel tanks between 18° and 20°C.

### 👑 AGEING

10-12 months in stainless steel, on lees.

### 👑 AVERAGE AGE OF THE VINES

35 years.

### 👑 YIELD

58 hl/ha

### 👑 AGEING

4 to 5 years.

### 👑 SERVING TEMPERATURE

Between 10° - 12°C.

### SITUATION

Situated on the left bank of the Serein river, the Côte de Léchet benefits from a south easterly exposure to the sun. Thanks to this sun exposure the very feeble and pebbly soils produce small yields and early-ripening grapes.

### TASTING AND FOOD PAIRINGS

The 2024 Chablis Premier Cru Côte de Léchet displays a clear, luminous, pale yellow colour with white-gold highlights.

The nose, of great purity, opens with aromas of fresh citrus, candied lemon, green apple, and white flowers. As it opens up, it reveals an intense mineral expression reminiscent of chalk—a true signature of the Côte de Léchet climat.

On the palate, the attack is lively and chiseled. The palate, precise and streamlined, is driven by a remarkable tension that brings freshness, energy, and depth to the wine. Notes of citrus and white-fleshed fruit intertwine with a saline minerality of great finesse. The long, direct, and persistent finish leaves a chalky imprint and a wonderful sense of purity.

This Premier Cru captivates with its elegance, precision, and authentic expression of the terroir. It pairs perfectly with oysters, shellfish, fine grilled fish or fish in a light sauce, sea scallops, as well as aged goat cheese.