

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "FORÊTS" 2023



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Clay and limestone rich in Kimmeridgian

👑 VINIFICATION

60% stainless steel tank, 40% oak barrels.
Fermentation at 18 and 20°C

👑 AGEING

On fine lees for 12 months

👑 AVERAGE AGE OF THE VINES

60 years

👑 YIELD

30 hl/ha

👑 AGEING

4 to 5 years

👑 SERVING TEMPERATURE

10 à 12°C

SITUATION

Les Forêts is a small plot located in the heart of Montmains. It represents the most mineral expression of this Premier Cru. Its subsoil, rich in Kimmeridgian limestone, imparts both power and length on the palate. The vineyard enjoys a southeast-facing exposure.

TASTING AND FOOD PAIRINGS

A left bank Premier Cru full of character. On the nose, the Kimmeridgian terroir expresses itself with power and complexity. Fruity, vegetal, and mineral notes combine to create an intense bouquet. In the mouth, the mineral character stands out, leading to a persistent, iodine-tinged finish.

Perfectly suited to seafood, grilled fish, and white meats in sauce.

PRESS REVIEWS

Chablis 1er Cru Les Forêts 2023 - Burgundy Report

Chablis 1er Cru "Forêts" 2023 - The World of Fine Wine

Chablis 1er Cru "Les Forêts" 2023 - The Drinks Business - 94/100