

# SIMONNET - FEBVRE

Chablis

## CHABLIS PREMIER CRU "FOURCHAUME" 2016



- 👑 APPELLATION  
Appellation Premier Cru
- 👑 GRAPE VARIETY  
100 % Chardonnay.
- 👑 SOIL  
Kimmeridgian caly & limestone
- 👑 VINIFICATION  
stainless steel tanks between 18° and 21°C.
- 👑 AGEING  
10-12 months in stainless steel, on lees.
- 👑 AVERAGE AGE OF THE VINES  
40 years.
- 👑 YIELD  
58 hl/ha.
- 👑 AGEING  
4-8 years.
- 👑 SERVING TEMPERATURE  
Between 10° & 12° C.

### SITUATION

Situated on the right bank of the Serein running on from the Grand Crus. Exposed to the West/ South-West, this area produces ample and harmonious wines with a slight mineral note.

### TASTING AND FOOD PAIRINGS

These wines are classically elegant, powerful and round with lovely aromas. In the mouth aromas of citrus fruits, fresh mint and finally spicy notes are developed. There are notes of ripe fruits and honey.

To serve with: Fish, white meat and cheeses.

### PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2018 - James Suckling - USA - 91/100

Chablis 1er Cru Fourchaume 2016 - 89/100 - The World of Fine Wine - March 2018

Chablis Premier Cru "Fourchaume" 2016 - James Suckling - February 2018 - 92/100