

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "FOURCHAUME" 2018



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-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 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

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

TASTING AND FOOD PAIRINGS

Our Premier Cru "Fourchaume" reveals green hues in the glass with brilliant aromas of honeysuckle and acacia. Round in the mouth and full of yellow fruit flavors, this Chablis finishes with exceptional minerality.

To serve with fish, white meat, and cheeses.

PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2022 - Burgundy Report, Bill Nanson - "Beautifully finishing"

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

Chablis 1er Cru Fourchaume 2018 - James Suckling - 91 points

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