SIMONNET - FEBVRE
Chablis

CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" 2017

- **APPELLATION**
  Appellation Premier Cru
- **GRAPE VARIETY**
  Chardonnay
- **SOIL**
  Kimmeridgian clay-limestone.
- **VINIFICATION**
  Fermented in stainless steel tanks, between 17°C and 21°C.
- **AGEING**
  12 months on fine lees.
- **AVERAGE AGE OF THE VINES**
  35 years
- **YIELD**
  58 hl/ha
- **AGEING**
  4 to 8 years.
- **SERVING TEMPERATURE**
  Between 10° - 12°C

SITUATION
This vineyard found on the right-hand bank of the Serein river has a south-westerly aspect. This area produces an unusual wine of exceptional quality and mineral purity that ages well.

TASTING AND FOOD PAIRINGS
The Chablis Premier Cru "Montée de Tonnerre" 2017, with a pale green colour and gold reflections, is a wine representative of the Chablisian terroir combining floral aromas (acacia flowers) and minerality (brought by the Mimmeridgian limestone soil). It is both elegant and subtle in its scent of white flowers, as well as straight and taut to the very marked iodine finish. This wine requires ageing.
Drink with grilled langoustines, fish in sauce, and white meats.