

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTMAINS" 2016



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian Jurassic.

👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

👑 AGEING

12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 to 6 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

Montmains is the middle mountain at an intermediate altitude between two higher slopes. This climate faces south/southeast on the left bank of the Serein. The Montmains plots form a group of varied soils in a fairly low-lying area that is very sensitive to spring frosts.

TASTING AND FOOD PAIRINGS

This Premier Cru is a powerful, mineral wine with dominant floral aromas. Round and supple on the palate, with a long finish.

Serving suggestions: Pike-perch or pike with white sauce, sweetbreads, chicken with morels.

PRESS REVIEWS

Chablis 1er Cru "Montmains" 2022 - James Suckling - 94/100

Chablis 1er Cru "Montmains" 2022 - International Wine Challenge 2024 - Silver Medal (94/100)

Chablis 1er Cru "Montmains" 2022 - Burgundy Report, Bill Nanson - "Delicious"

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