

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTMAINS" 2021



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Jurassic Kimmeridgian.

👑 VINIFICATION

Stainless steel tank, fermentation between 17 and 21°C.

👑 AGEING

On fine lees for 12 months.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 - 6 years.

👑 SERVING TEMPERATURE

Between 10 - 12°C.

SITUATION

Montmains is the middle mountain located at an intermediate altitude between two higher coasts. This climate is exposed to the south / southeast on the left bank of the Serein. The Montmains plots form a set of varied terrains, in a fairly low area that is very sensitive to spring frosts.

TASTING AND FOOD PAIRINGS

The epitome of mineral terroir. Beautiful tension and a magnificent length. The nose reveals notes of citrus and gunflint. The palate is taut and clean, finishing with pure minerality.

Serving suggestions: seafood, snails, or smoked fish.

PRESS REVIEWS

Chablis 1er Cru Montmains 2021 - James Suckling - July 2023 - 92/100

Chablis 1er Cru Montmains 2021 - Vert de Vin - June 2023 - 16 / 94

Chablis 1er Cru Montmains 2021 - Burgundy Report Bill Nanson - February 2023

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