

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "VAILLONS" 2015



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian marl & limestone.

👑 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

49 hl/ha.

👑 AGEING

4-5 years.

👑 SERVING TEMPERATURE

Between 10° & 12° C.

SITUATION

This vineyard is situated on the left bank of the Serein river, and has an ideal south-westerly aspect. The soils of the left bank are less clay-like than those of the right bank. This wine is one of the most highly-rated left-bank Chablis.

TASTING AND FOOD PAIRINGS

The Chablis Premier Cru Vaillons 2015 is a pure and focused wine. The nose is cool and airy with delicate notes of white flowers and fruit. With the 2015 vintage, the wine shows riper fruit than usual with notes closer to apricot or peach rather than citrus while keeping its usual Chablis fresh mineral backbone. The mouth is elegant, well-balanced with a cool and sappy finish.

Drink with: seafood, grilled fish and white meats in sauces

PRESS REVIEWS

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

Chablis Premier cru "Vaillons" 2016 - James Suckling - February 2018 - 92/100

Simonnet-Febvre Chablis 1er Cru « Vaillons » 2015 - 93/100 - James Suckling - April 2017