

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "VAILLONS" 2016



👑 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

It is an excellent example of the characteristics of a Chablis wine: freshness, acidity, minerality and notes of flowers and fruit. Well-rounded and charming, this wine has a final note of minerality on the palate and is a good compromise between the acidity and fruit. It is generous, has a good length and is very typical of Chablis.

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

PRESS REVIEWS

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

Chablis 1er Cru "Vaillons" 2016 - Harpers Wine Stars - November 2018 - 3 stars

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