

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "VAILLONS" 2017



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| 👑 APPELLATION Appellation Premier Cru | 👑 AVERAGE AGE OF THE VINES 35 years |
| 👑 GRAPE VARIETY 100 % Chardonnay | 👑 YIELD 58 hl/ha |
| 👑 SOIL Kimmeridgian marl & limestone | 👑 AGEING 4-5 years |
| 👑 VINIFICATION Stainless steel tanks between 17° and 21°C | 👑 SERVING TEMPERATURE Between 10° & 12° C |
| 👑 AGEING 12 months in stainless steel, on lees | |

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" 2023 - The World of Fine Wine
- Chablis 1er Cru « Vaillons » 2023 - Tim Atkin - 92/100
- Chablis 1er Cru "Vaillons" 2017 - Burghound.com - USA - October 2019 - 90/100
- Chablis 1er Cru "Vaillons" 2017 - Xposé.e - July 2019 - "Iconic wine"
- Chablis 1er Cru "Vaillons" 2018 - James Suckling - USA - 91/100
- Chablis 1er Cru "Vaillons" 2017 - James Suckling - February 2019 - 92/100
- Chablis Premier cru "Vaillons" 2016 - James Suckling - February 2018 - 92/100