

# SIMONNET - FEBVRE

Chablis

## CHABLIS PREMIER CRU BIO "VAILLONS" 2021



👑 **APPELLATION**  
Chablis Premier Cru

👑 **GRAPE VARIETY**  
Chardonnay

👑 **SOIL**  
Kimmeridgian and Portlandian clay-limestone.

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

👑 **AGEING**  
12 months on lees.

👑 **AVERAGE AGE OF THE VINES**  
35 years

👑 **YIELD**  
58 ha/hl

👑 **AGEING**  
4 to 5 years.

👑 **SERVING TEMPERATURE**  
10 to 12°C.

### SITUATION

"Vaillons", spelled "valion" in 1429, comes from "small valley" or "vallon", which gave the eventual name "Vaillon". "Vaillons" comes from the Latin vallis or valles "space lying between two elevated areas". This climate is located on the left bank of the Serein with an excellent south-west exposure. This vintage is planted on less clay-like soil than on the right bank of the Serein. It is one of the most famous Chablis on the left bank.

### TASTING AND FOOD PAIRINGS

Pale yellow in color, our Chablis 1er Cru "Vaillons" Bio 2021 reveals a nose of citrus and white-fleshed fruit. Round and balanced on the palate, with a complex finish.

Serve with seafood, grilled fish and white meats in sauce.