

# SIMONNET - FEBVRE

Chablis

## CHARDONNAY 2017



👑 APPELLATION  
IGP Coteaux de l'Auxois

👑 GRAPE VARIETY  
100% Chardonnay

👑 SOIL  
Silty clay

👑 VINIFICATION  
Stainless steel tanks

👑 AGEING  
12 months on fine lees

👑 AVERAGE AGE OF THE VINES  
25 years old

👑 YIELD  
48 hl/ha

👑 AGEING  
4 years

👑 SERVING TEMPERATURE  
10-12°C

### SITUATION

After experiencing the splendour of the Court of Versailles, this vineyard extending over nearly 5,000 hectares in 1830, was damaged by the phylloxera and world wars. Since then forgotten by time, the Auxois is now reviving through fruity and fine wines. Located between Montbard and Semur-en-Auxois, our Coteaux de l'Auxois vineyard extends over 10 hectares. The vines are pruned in lyre style and enjoy beautiful south to southeasterly exposures in the communes of Villaines-les-Prévôtes and Viserny.

### TASTING AND FOOD PAIRINGS

The Chardonnay 2017 with its golden yellow color is a fine wine. Balanced, with a nice freshness, it offers a nose with notes of citrus and white flowers. His mouth will be focused on fruity aromas like pear.

It will be the perfect companion for your fish and white meats.