

SIMONNET - FEBVRE

Chablis

CHARDONNAY 2018



👑 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

👑 YIELD
48 hl/ha

👑 AGEING
4 years

👑 SERVING TEMPERATURE
Between 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 15 hectares. The vines are pruned in lyre style and enjoy beautiful south to south-easterly exposures in the communes of Villaines-les-Prévôtes and Viserny.

TASTING AND FOOD PAIRINGS

The Chardonnay gives this wine a frank and delicate character with notes of citrus, white flowers, and pear.

This is the ideal companion for fish and white meats.