

# SIMONNET - FEBVRE

Chablis

## CRÉMANT DE BOURGOGNE BRUT CUVÉE S 2018



👑 APPELLATION  
Appellation Régionale

👑 GRAPE VARIETY  
100% Chardonnay

👑 VINIFICATION  
Traditional method: second fermentation  
in the bottle.  
Dosage: 5g/l

👑 AGEING  
48 months "sur lattes".

👑 SERVING TEMPERATURE  
Between 6° - 8°C.

SITUATION  
Yonne, north Bourgogne.

### TASTING AND FOOD PAIRINGS

Medium-bright gold in color with fine bubbles, this crémant expresses aromas of crisp pear and honeysuckle, and develops into a richness of acacia honey and brioche. The acidity is impressive. Crunchy lemon, brioche, and a clean mineral base. Well-balanced with a fruity complexity.

### PRESS REVIEWS

Crémant Cuvée S Blanc de Blancs 2018 - Sommeliers International - "Vvery pleasant"