

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE BRUT CUVÉE S 2019



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100% Chardonnay

👑 VINIFICATION
Traditional method: secondary
fermentation in the bottle.
Dosage: 8 g/l

👑 AGEING
36 months "sur lattes".

👑 SERVING TEMPERATURE
Between 6° - 8°C.

SITUATION
Yonne, north Bourgogne.

TASTING AND FOOD PAIRINGS

With its lovely golden color, this crémant expresses the fullness of Chardonnay's typical aromas on the nose, with citrus notes in particular. On the palate, we find the freshness and liveliness of this well-known grape variety. The bubbles are fine and pleasant on the palate.