

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE DOSAGE ZÉRO BLANC DE BLANC 2015



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100% Chardonnay

👑 VINIFICATION
Traditional method (2nd fermentation in the bottle), dosage: 0g/l.

👑 AGEING
36 months "sur lattes".

👑 SERVING TEMPERATURE
Between 6° - 8°C.

SITUATION
Yonne area, Bourgogne.

TASTING AND FOOD PAIRINGS

With a golden colour and notes of citrus fruits, it has a typical intense Chardonnay nose. In the mouth, the crémant is lively and fresh and its bubbles explode on the palate, revealing Chardonnay notes. It has a rich and long finish and is the perfect crémant for wine experts.