

SIMONNET - FEBVRE

Chablis

PETIT CHABLIS 2018



👑 APPELLATION

Appellation Village

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Portlandian Jurassic marl & limestone.

👑 VINIFICATION

Stainless steel tanks between 16° and 19°C.

👑 AGEING

6-8 months in stainless steel, on fine lees.

👑 AVERAGE AGE OF THE VINES

15-20 years.

👑 YIELD

60 hl/ha.

👑 AGEING

1-4 years.

👑 SERVING TEMPERATURE

Between 7° & 10°C.

SITUATION

Petit Chablis is located on the peripheral area of the appellation Chablis, characterized by the terrain of Portlandiens which has a high percentage of limestone with a small layer of arable earth. Petit Chablis is located on higher ground, on stony terrain, on the rather light zones and on eroded plateaus.

TASTING AND FOOD PAIRINGS

Young and crispy, with delicate floral and fruity aromas, this wine, light to medium-body, is lighter in style than a Chablis. It retains though the typical mineral characteristics of the area. The wine is vinified in vats to ensure that its freshness, minerality, floral aromas and fruity notes are secured. It is ready to drink young when it has already developed its charm and finesse.

To serve with: cold as an aperitif or with starters, seafood or snails.

PRESS REVIEWS

Petit Chablis 2018 - James Suckling - 88 points

Petit Chablis 2016 - James Suckling - February 2018 - 90/100