

SIMONNET - FEBVRE

Chablis

PETIT CHABLIS

2022



👑 APPELLATION

Appellation Village

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Portlandian Jurassic marl and 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 to 4 years.

👑 SERVING TEMPERATURE

7° to 10°C.

SITUATION

Located on the outskirts of the Chablis appellation, these plots are characterized by very chalky Portlandian soils with little arable land that are based on high grounds, with stony areas of fairly light soil and 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 cold as an aperitif, or with starters, seafood, or snails.

PRESS REVIEWS

Petit Chablis 2022 - Vert de Vin - June 2023

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