

SIMONNET - FEBVRE

Chablis

PETIT CHABLIS

2024



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Portlandian Jurassic marl and limestone.

👑 VINIFICATION
Stainless steel vats, between 16°-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 - 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

To the eye, this 2024 Petit Chablis displays a bright, limpid, pale yellow colour with green highlights.

The nose is fresh and expressive, revealing aromas of citrus fruit (lemon, grapefruit), green apple, and white flowers, complemented by a subtle mineral touch characteristic of the terroir.

On the palate, the attack is lively and refreshing. The balance between acidity and fruit offers a lovely sense of freshness. Notes of lemon and white-fleshed fruit are accompanied by a crisp, saline, and elegantly mineral finish with good persistence.

A generous, vibrant wine, ideal as an aperitif or paired with seafood, oysters, grilled fish, or fresh goat cheese.

PRESS REVIEWS

Petit Chablis 2022 - Burgundy Report, Bill Nanson - "Complex"

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