

SIMONNET - FEBVRE

Chablis

PETIT CHABLIS BIO



👑 APPELLATION

Petit Chablis

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Portlandian

👑 VINIFICATION

Stainless steel tank, fermentation between 16 and 19 °C.

👑 AGEING

6 to 8 months on lees

👑 AVERAGE AGE OF THE VINES

30 years

👑 YIELD

45 hl/ha

👑 AGEING

1 to 3 years

👑 SERVING TEMPERATURE

10°C

SITUATION

The parcels of Petit Chablis are located on the outskirts of the Chablis appellation, characterized by very chalky Portlandian soils with little arable land. It is on higher ground of stony areas with fairly light soil on a plateau suffering from erosion.

TASTING AND FOOD PAIRINGS

You will find this wine all the freshness, fruit (citrus) and the minerality typical of this appellation. To be served as an aperitif or with seafood.

Organic wine certification certified by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.