SIMONNET - FEBVRE
Chablis

PETIT CHABLIS BIO
2023

APPELLATION
Petit Chablis

GRAPE VARIETY
Chardonnay

SOIL
Portlandian

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

AGEING
6 - 8 months on lees.

AVERAGE AGE OF THE VINES
30 years

YIELD
45 hl/ha

AGEING
1 - 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
Zesty citrus and clean minerality on the nose. Fresh grapefruit upfront. This wine is well structured until the end.

Organic wine certification certified by Ecocert FR-BIO-01.
Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.

PRESS REVIEWS
Petit Chablis Bio 2023 - Burgundy Report