

SIMONNET - FEBVRE

Chablis



👑 APPELLATION

Vin de liqueur

👑 GRAPE VARIETY

Chardonnay & Auxerrois.

👑 SOIL

Clay limestone.

👑 VINIFICATION

Blend of wine brandy and grape must
(30% - 60%).

👑 AGEING

Oak barrels for 12 months before
bottling.

👑 AVERAGE AGE OF THE VINES

25 years.

👑 YIELD

35 hl/ha

👑 AGEING

Ratafia has a capacity to age more than
10 years but can be appreciated just as
much young.

👑 SERVING TEMPERATURE

Between 8° - 10°C.

SITUATION

After having known the splendor of the Court of Versailles, this vineyard extending over nearly 5,000 hectares in 1830 was damaged by phylloxera and the wars. Forgotten by time, the Auxois is reborn today through fruity and refined wines. Located between Semur-en-Auxois and Montbard, our Coteaux de l'Auxois vineyard covers 15 hectares. The vineyard is driven in lyre and takes advantage of beautiful south and south-east exposures on the communes of Villaines les Prévôtes and Viserny.

History of Ratafia:

Ratafia is a traditional liqueur of our soils. It is a product which finds its origin towards the XIIIth century. The fermentation is blocked by adding alcohol on the grape juice. This allows to preserve the aromas of the grape. The ageing in barrel allows the ratafia to develop aromas and to perfect the marriage of the grape juice and the alcohol.

TASTING AND FOOD PAIRINGS

The ratafia presents a yellow, brilliant dress. The nose expresses notes of fresh fruits, flowers with vanilla nuances. In the mouth, the attack is round and velvety with a perfect balance between sugar and acidity which brings a long and fresh finish.

Ideal as an aperitif, alone, or in a cocktail (1/3 ratafia - 2/3 crémant). The ratafia can be served with foie gras or blue cheese.