

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
100% Chardonnay

👑 SOIL
Clay and limestone.

👑 VINIFICATION
Stainless steel vats, temperature-controlled fermentation.

👑 AGEING
Stainless steel tanks for 6-8 months.

👑 AVERAGE AGE OF THE VINES
25 years

👑 YIELD
55 hl/ha

👑 AGEING
1 to 3 years.

👑 SERVING TEMPERATURE
Between 11° - 13°C.

SITUATION

Situated in the Yonne area of the villages of Vézelay, Asquins, Saint-Père and Tharoiseau with a surface area over 64 hectares.

TASTING AND FOOD PAIRINGS

A fresh and amiable wine, characterized by its minerality and its fruit-forward richness. Light golden colour. It matches perfectly with seafood, fish, poultry and goat cheese.