

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
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
1-3 years

👑 SERVING TEMPERATURE
11-13°C

SITUATION

Situated in the Yonne area, in the village of Vézelay, Asquins, Saint-Père and Tharoiseau. They spread over 64 ha.

TASTING AND FOOD PAIRINGS

Vézelay 2020 is a fresh, pleasant wine characterized by its minerality and fruit aromas. Light gold in color. Vézelay Blanc goes well with shellfish, fish, poultry and goat's cheese.