

SIMONNET - FEBVRE

Chablis

VÉZELAY BIO 2022



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay-limestone

👑 VINIFICATION
Stainless steel vat, fermentation between
16°C - 20°C.

👑 AGEING
6 - 8 months

👑 AVERAGE AGE OF THE VINES
25 years

👑 YIELD
55 hl/ha

👑 AGEING
1 - 3 years

👑 SERVING TEMPERATURE
11 - 13°C

SITUATION

The vineyards are located in the Yonne region, in the communes of Vézelay, Asquins, Saint-Père, and Tharoiseau. They cover an area of 64 ha.

TASTING AND FOOD PAIRINGS

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

PRESS REVIEWS

Vézelay Bio 2022 - Tasted - 91/100