

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay-limestone.

👑 VINIFICATION
Stainless steel tanks, between 16° and 19°C.

👑 AGEING
6-10 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
60 hl/ha

👑 AGEING
2 - 5 years

👑 SERVING TEMPERATURE
8° to 10°C

SITUATION

Chablis is the largest of appellations, with 2900 hectares of vines. It is produced in all the villages of the appellation, on hillsides or on flat ground. Hence there is a large diversity of locations and exposures.

TASTING AND FOOD PAIRINGS

Pale yellow-green color. Intense nose of ripe fruit with mineral nuances; round and charming on the palate with volume and a tangy, saline finish, long aromatic persistence with notes of pear and melon.

Enjoy chilled with oysters, shellfish and grilled fish.