SIMONNET - FEBVRE
Chablis

CRÉMANT DE BOURGOGNE BRUT BLANC



APPELLATION
Appellation Régionale

GRAPE VARIETY
60% Chardonnay, 40% Pinot Noir.

SOIL
Jurassic marl and limestone.

VINIFICATION
Stainless steel tanks. Traditional method (2nd fermentation in the bottle), dosage: 7g/l.

AGEING
24 months.

AVERAGE AGE OF THE VINES
20 years

YIELD
65 hl/ha

AGEING
2 to 3 years.

SERVING TEMPERATURE
Between 6° - 8°C.

SITUATION
Simonnet-Febvre has been producing its sparkling wines with traditional methods since 1840. It is the only Maison in Chablis to produce crémants of Bourgogne.

TASTING AND FOOD PAIRINGS
A harmoniously balanced crémant with fine bubbles, a persistant foam and a wonderful length in the mouth. It is fresh and powerful on the nose with aromas of citrus.
Enjoy chilled as an aperitif, as it comes, or with a liqueur such as crème de cassis. Why not even drink it throughout a whole meal!

PRESS REVIEWS
Crémant de Bourgogne Brut - The Irish News - "Very stylish and harmonious"
Crémant de Bourgogne Blanc Brut NV - People's Choice Wine Awards 2024 - Silver
Crémant de Bourgogne - The Guardian - UK - December 2022 - "A stylish, invigorating aperitif"
Crémant de Bourgogne Brut - 87 pts - IWSC 2021 winners