SIMONNET - FEBVRE
Chablis

CRÉMANT DE BOURGOGNE BRUT
CUVÉE S
2018



APPELLATION
Appellation Régionale

GRAPE VARIETY
100% Chardonnay

VINIFICATION
Traditional method: second fermentation in the bottle.
Dosage: 5g/l

AGEING
48 months "sur lattes".

SERVING TEMPERATURE
Between 6° - 8°C.

SITUATION
Yonne, north Bourgogne.

TASTING AND FOOD PAIRINGS
Medium-bright gold in color with fine bubbles, this crémant expresses aromas of crisp pear and honeysuckle, and develops into a richness of acacia honey and brioche. The acidity is impressive. Crunchy lemon, brioche, and a clean mineral base. Well-balanced with a fruity complexity.

PRESS REVIEWS
Crémant de Bourgogne Cuvée S2019 - IWC - 88 pts
Crémant Cuvée S Blanc de Blancs 2018 - Sommeliers International - "Very pleasant"