Simonnet - Febvre
Chablis

Chablis Bio
2023



Appellation
Chablis

Grape variety
Chardonnay

Soil
Kimmeridgian clay-limestone

Vinification
Stainless steel tank, fermentation between 16 and 19°C.

Ageing
6 to 10 months on lees.

Average age of the vines
35 years

Yield
45 hl/ha

Ageing
2 to 4 years

Serving Temperature
12°C

Situation
It is the most extensive of the vineyard appellations (2900 Ha planted). Chablis is produced in all the vineyard communes, on the hillside and on the plateau with a great diversity of situations and exposures.

Tasting and food pairings
Chablis offers a nice opening with fruity and mineral notes. On the palate, the attack is frank with a nice length and a saline finish. This wine can accompany fish in sauce, snails, or asparagus.

Certification in organic wine by Ecocert FR-BIO-01.
Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.

Press reviews
Chablis Bio 2023 - Burgundy Report