SIMONNET - FEBVRE
Chablis

CHABLIS PREMIER CRU BIO "MONTMAINS" 2023



- **APPELLATION**
  Chablis Premier Cru
- **GRAPE VARIETY**
  Chardonnay
- **SOIL**
  Kimmeridgian
- **VINIFICATION**
  Stainless steel tank, fermentation between 18 and 20°C.
- **AGEING**
  12 months on lees
- **AVERAGE AGE OF THE VINES**
  35 years
- **YIELD**
  40 hl/ha
- **AGEING**
  3 to 6 years
- **SERVING TEMPERATURE**
  12°C

SITUATION
The vines of Chablis Montmains have a Southerly / South-Easterly exposure on the left bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

TASTING AND FOOD PAIRINGS
The particular terroir of Montmains gives this wine remarkable power and aromatic complexity. Fruity, mineral, and chalky notes. We have a nice tension in the mouth and an exceptional length. Eat with fish in sauce and white meats.

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 1er Cru Montmains Bio 2023 - Burgundy Report