

SIMONNET – FEBVRE About 2016 – Chablis experienced its worst frost since 1981 on April 27, followed by hailstorms on May 13 and 17, with damage varying enormously from cru to cru. Overall losses in the region are estimated at between 50 and 60 percent. Mildew was also a serious problem. Yet quality, especially at the top level, is very good, if not quite at the level of 2014. This is because the grands crus, and most of the premier's crus, got off lightly.

- **Chablis 1er Cru Fourchaume 2016 |89** Vibrant, ripe color. Good athletic energy; balanced flavors of fresh yet mature citrus fruits interweaved with minerals. Good. - Michael Edwards



- **Chablis 1er Cru Montée de Tonnerre 2016 |90** A premier cru that can taste like a grand cru, especially in 2016, its high altitude and rocky soil a cleansing counterpoint to the warm end of the harvest: precise, fine, classy. - Michael Edwards

- **Chablis Grand Cru Blanchot 2016 |90** Rich and opulent, saline and expressive, very mineral. Underneath this apparently open exterior is plenty of tight depth. – Margaret Rand.

- **Chablis Grand Cru Les Clos 2016 |90** Quite solid now – this does have oak, and it shows a bit. Rich, structured, dense, concentrated, even burly. A bit unresolved; a real adolescent, and far too young to be judged. – Margaret Rand.

- **Chablis Grand Cru Les Preuses 2016 |90** Very concentrated, creamy, powerful; a big structure wrapped in flesh. Salty, powerful, lovely balance and richness. Feels as though the creaminess comes from oak, but apparently there's no oak. Aromatic and succulent. – Margaret Rand. (We confirm, there is no oak!)

