

SIMONNET - FEBVRE

Chablis

BOURGOGNE CHARDONNAY



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100% Chardonnay

👑 SOIL
Jurassic clay-limestone

👑 VINIFICATION
Stainless Steel tank, fermentation between
16 & 20°C

👑 AGEING
In tank for 6 to 8 months

👑 AVERAGE AGE OF THE VINES
25 years

👑 YIELD
60 hl/ha

👑 AGEING
1 to 3 years

👑 SERVING TEMPERATURE
10-12°C

SITUATION

From Burgundy, in the Yonne departement area, more precisely in Auxerre's surroundings

TASTING AND FOOD PAIRINGS

The « Bourgogne Chardonnay » has a rich and golden colour with some light green tints. The bouquet reunites aromas of flowers (hawthorn, honeysuckle) and fruit (lime and grapefruit), with an ever present hint of gun-flint. On tasting, the wine is balanced and harmonious, lifted by an attractive acidity which will help it to keep for a few years.

This is a perfect apéritif wine and goes well with appetizers. Its minerality will match nicely with terrines, asparagus, shellfish, river-fish and of course the unforgettable Burgundy snails and andouillette.