

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "LES CLOS" 2014



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented in 1-2 year-old oak barrels

👑 AGEING

15-18 months in barrel on fine lees.

👑 AVERAGE AGE OF THE VINES

35-40 years.

👑 YIELD

45 hl/ha.

👑 AGEING

5-12 years.

👑 SERVING TEMPERATURE

Between 12° & 14°C.

SITUATION

Les Clos is the most extensive Grand Cru plot, and is situated on top of a south/south-westerly facing hill. The depth of the soil produces a wine of consistent quality that always takes a while to develop.

TASTING AND FOOD PAIRINGS

The purity and freshness of the 2014 vintage are both expressed in this Chablis Grand Cru Clos. Straight and rich, with notes of citrus and vanilla, it offers a nice balance and a slightly iodized finish.

PRESS REVIEWS

Chablis Grand Cru Clos 2014 - Wine Advocate

Chablis Grand Cru "Les Clos" 2016 - James Suckling - February 2018 - 95/100

Chablis Les Clos 2014 - 92/100- Wine Spectator - May 2017

Chablis Grand Cru Les Clos 2014 - Bottin Gourmand - Décembre 2017