

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "CÔTE DE LÉCHET"



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100% Chardonnay

👑 SOIL

Kimmeridgian, marl, and limestone

👑 VINIFICATION

Stainless steel tanks between 18° and 20°C.

👑 AGEING

10-12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha

👑 AGEING

4 to 5 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

Situated on the left bank of the Serein river, the Côte de Léchet benefits from a south easterly exposure to the sun. Thanks to this sun exposure the very feeble and pebbly soils produce small yields and early-ripening grapes.

TASTING AND FOOD PAIRINGS

The wine is clean and bright with a pale golden robe tinged with green. The nose offers delicate floral and mineral notes and in the mouth. It is lively, very mineral, and shows the perfect balance between tension and elegance.

Ideally served with seafood, fish, and white meat.