

# SIMONNET - FEBVRE

Chablis

## CHABLIS PREMIER CRU "FOURCHAUME"



2022



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

Chardonnay

### 👑 SOIL

Kimmeridgian clay-limestone

### 👑 VINIFICATION

Stainless steel vats, fermentation between 18° and 21°C

### 👑 AGEING

10 - 12 months on fine lees.

### 👑 AVERAGE AGE OF THE VINES

40 years

### 👑 YIELD

58 hl/ha

### 👑 AGEING

4 to 8 years

### 👑 SERVING TEMPERATURE

10 - 12°C

### SITUATION

Situated on the right bank of the Serein running from the Grand Crus and exposed to the west/south-west, this area produces ample and harmonious wines with a slight mineral note.

### TASTING AND FOOD PAIRINGS

This Chablis 1er Cru comes from a very sunny terroir but keeps a nice freshness. The nose of ripe fruit and citrus also has mineral undertones. The ample mouth ends on a beautiful salinity.

To serve with fish in sauce or white meats.

### PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2022 - Burgundy Report, Bill Nanson - "Beautifully finishing"

Chablis 1er Cru "Fourchaume" 2018 - James Suckling - USA - 91/100

Chablis Premier Cru "Fourchaume" 2016 - James Suckling - February 2018 - 92/100