

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTMAINS" 2015



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian Jurassic.

👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

👑 AGEING

12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4-6 years.

👑 SERVING TEMPERATURE

Between 10° & 12°C.

SITUATION

The vines of Chablis Montmains have a Southerly/ South-Easterly exposure on the left bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

TASTING AND FOOD PAIRINGS

The wine has a slight mineral touch and it is powerful, with predominant aromas of flowers. It is a fruity, supple and round wine which has a real sense of its terroir with a wonderful bouquet.

PRESS REVIEWS

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

Simonnet-Febvre Chablis 1er Cru « Montmains » 2015 - 92/100 Simonnet-Febvre

Chablis 1er Cru « Montmains » 2015 - 92/100 - James Suckling - April 2017