

SIMONNET - FEBVRE

Chablis



CRÉMANT DE BOURGOGNE BRUT BLANC



👑 APPELLATION

Appellation Régionale

👑 GRAPE VARIETY

60% Chardonnay, 40% Pinot Noir.

👑 SOIL

Jurassic marl and limestone.

👑 VINIFICATION

Stainless steel tanks. Traditional method (2nd fermentation in the bottle), dosage: 7g/l.

👑 AGEING

24 months.

👑 AVERAGE AGE OF THE VINES

20 years

👑 YIELD

65 hl/ha

👑 AGEING

2 to 3 years.

👑 SERVING TEMPERATURE

Between 6° - 8°C.

SITUATION

Simonnet-Febvre has been producing its sparkling wines with traditional methods since 1840. It is the only Maison in Chablis to produce crémants of Bourgogne.

TASTING AND FOOD PAIRINGS

A harmoniously balanced crémant with fine bubbles, a persistent foam and a wonderful length in the mouth. It is fresh and powerful on the nose with aromas of citrus.

Enjoy chilled as an aperitif, as it comes, or with a liqueur such as crème de cassis. Why not even drink it throughout a whole meal!

PRESS REVIEWS

Crémant de Bourgogne Brut - The Irish News - "Very stylish and harmonious"

Crémant de Bourgogne Blanc Brut NV - People's Choice Wine Awards 2024 - Silver

Crémant de Bourgogne - The Guardian - UK - December 2022 - "A stylish, invigorating aperitif"

Crémant de Bourgogne Brut - 87 pts - IWSC 2021 winners