

# SIMONNET - FEBVRE

Chablis

## CRÉMANT DE BOURGOGNE BRUT

### CUVÉE S

2019



👑 **APPELLATION**  
Appellation Régionale

👑 **GRAPE VARIETY**  
100% Chardonnay

👑 **VINIFICATION**  
Traditional method (2nd fermentation in the bottle), dosage: 5g/l.

👑 **AGEING**  
36 months "sur lattes".

👑 **SERVING TEMPERATURE**  
Between 6° - 8°C.

#### SITUATION

Yonne, north Burgundy.

#### TASTING AND FOOD PAIRINGS

With its beautiful golden color, this crémant expresses the fullness of the typical aromas of Chardonnay on the nose, with notes of citrus fruits. On the palate, we feel the powerful structure and richness brought by the Pinot Noir. This crémant is the result of a beautiful alliance between the roundness of Chardonnay and the strength of Pinot Noir. The bubble is fine and pleasant in mouth.