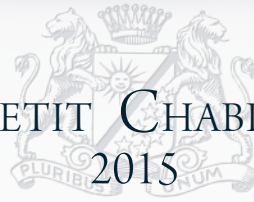


SIMONNET - FEBVRE

Chablis

PETIT CHABLIS 2015



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
100 % Chardonnay.

👑 SOIL
Portlandian Jurassic marl & limestone.

👑 VINIFICATION
Stainless steel tanks between 16° and 19°C.

👑 AGEING
6-8 months in stainless steel, on fine lees.

👑 AVERAGE AGE OF THE VINES
15-20 years.

👑 YIELD
60 hl/ha.

👑 AGEING
1-4 years.

👑 SERVING TEMPERATURE
Between 7° & 10°C.

SITUATION

Petit Chablis is located on the peripheral area of the appellation Chablis, characterized by Portlandian limestone with a small layer of arable earth. Petit Chablis is located on higher ground, on stony terrain, on the rather light zones and on eroded plateaus.

TASTING AND FOOD PAIRINGS

The Petit Chablis is always a very pleasant wine and appears all the more flattering in 2015. The vintage is fruit-driven and brings a lot of freshness in the mouth. It will be perfect as an aperitif, with charcuterie or shellfish and will make your summer meals a success.

PRESS REVIEWS

Petit Chablis 2016 - James Suckling - February 2018 - 90/100

Simonnet-Febvre Petit Chablis 2015 - 90/100 - James Suckling - April 2017