

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay and limestone

👑 VINIFICATION
Stainless-steel vats, temperature-controlled
fermentation

👑 AGEING
Stainless-steel tanks for 6-8 months

👑 AVERAGE AGE OF THE VINES
25 years

👑 YIELD
55 hl / ha

👑 AGEING
1-3 years

👑 SERVING TEMPERATURE
11-13°C

SITUATION

Situated in the Yonne area, in the village of Vézelay, Asquins, Saint-Père and Tharoiseau. They spread over 64 ha.

TASTING AND FOOD PAIRINGS

Fresh and amiable wine characterized by its minerality and its fruit-forward richness. Light golden colour. It matches perfectly with seafood, fish, poultry and goat cheese.