



FEATURED WINE

CRÉMANT DE BOURGOGNE BRUT

SIMONNET-FEBVRE

Maison Louis Latour bought Simonnet-Febvre in 2003; it is nowadays led by Paul Espitalié, who managed to inspire a new dynamic while keeping its independence by running it as a separate enterprise with its own house style. Simonnet-Febvre has been producing its sparkling wines using traditional methods since 1840. 🍷



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 Burgundy.

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.

Drink this crémant as a chilled 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 Blanc Brut NV - People's Choice Wine Awards - Winner

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

→ Crémant de Bourgogne Brut - 87 pts - IWSC 2021 winners