SIMONNET-FEBVRE 2022 VINTAGE REVIEW
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96 pts Chablis Grand Cru "Les Clos" 2022

Very complex nose of stone fruit, lychees and orange blossoms with a delightful touch of fresh herbs. So graceful and refined on the medium- to full-bodied palate, where the power is beautifully underplayed. Stunningly long, cool finish that tiptoes its way off into the distance. Fermented and matured in 75% in stainless steel tanks and 25% used oak barrique casks. Drink or hold.



Quite rich and slightly exotic, this has a buttery character on the medium- to full-bodied palate. Excellent structure behind that. Made to age, this one really needs a bit more time to unfurl its tapestry of aromas. There's no mistaking the depth of the minerality at the precisely balanced finish. Drinkable now, but best from 2025.





HABLIS

CHABLIS 1ER CRU "FOURCHAUME" 2022

Stunning quince and pear fruit is counterpointed by an intense stony minerality that drives this concentrated, medium-bodied structure. Long, vibrant and tense finish that's really exciting. Fermented and matured 80% in stainless steel tanks and 20% in used oak barrique casks. Drink or hold.

95 pts Chablis Grand Cru "Blanchot" 2022

Very deep and subtle, with a wealth of fine floral aromas underlined by leesy complexity. Excellent ripeness, but also a wonderful elegance and herbal coolness on the finely chiseled, medium-bodied palate. Fascinating delicacy and precision in the long finish. From the only Chablis grand cru vineyard that faces southeast rather than southwest. Fermented and matured 75% in stainless steel tanks and 25% in used oak barrique casks. Drink or hold.



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CHABLIS GRAND CRU

95 pts Chablis 1er Cru "Mont de Milieu" 2022

Wonderfully precise stone fruit and pear aromas are wrapped around a stony and salty core to create a magnificent Chablis with all the virtues of this appellation beautifully displayed. Very long finish that the notes of flint and fresh butter fill out. Fermented and matured 80% in stainless steel tank and 20% in used oak barrique casks. Drink or hold.

95 pts

CHABLIS

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CHABLIS PREMIER CRU Chablis 1er Cru "Montée de Tonnerre" 2022

What a great nose of candied citrus and pineapple with terrific focus and vitality on the intensely chalky and salty palate that has wonderful balance, the finish long and graceful. Fermented and matured 80% in stainless steel tanks and 20% in used oak barrique casks. Drink or hold.

94 pts

Chablis 1er Cru "Montmains" 2022

Striking nose of ripe citrus, banana puree and pears. Then comes a very structured and rather sleek, medium-bodied palate with excellent concentration and tension through the long, salty finish. Fermented and matured exclusively in stainless steel. Drink or hold.



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CHABLIS PREMIER CRU

94 pts

CHABLIS 1ER CRU "VAILLONS" 2022

Wonderful aromas of peaches, honeysuckle and white flowers. At once succulent and elegant on the generous, medium-bodied palate. Then the flinty acidity lights up the long, bright finish. All the virtues of the vintage, including the underplayed power. Fermented and matured exclusively in stainless steel. Drink or hold.

93 pts Chablis 1er Cru "Côte de Léchet" 2022

Very attractive ripe pear nose with hints of flint and white flowers. Excellent combination of depth and ripeness, with coolness and chalky minerality on the well-structured, medium-bodied palate. Beautiful interplay of restrained creaminess and delicate minerality in the long finish. Fermented and matured exclusively in stainless steel. Drink or hold.



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HABLIS



This has excellent freshness with notes of sea shells, sliced apples, wet stones and a touch of jasmine. Crisp and brisk, medium-bodied, with a subtle peppery spritz at the end. Drink now.



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CHABLIS

90 pts CHABLIS D1840 2022

Striking nose of rhubarb, white peaches and red apples. Juicy and crisp with plenty of bright fruit on the medium-bodied palate, then a touch of tannin anchors it in the crisp but not tart finish. From a parcel below the Montee de Tonerre 1er cru. Drink now.