

# SIMONNET - FEBVRE

Chablis

## CHABLIS BIO 2023



👑 APPELLATION  
Chablis

👑 GRAPE VARIETY  
Chardonnay

👑 SOIL  
Kimmeridgian clay-limestone

👑 VINIFICATION  
Stainless steel tank, fermentation between  
16 and 19°C.

👑 AGEING  
6 to 10 months on lees.

👑 AVERAGE AGE OF THE VINES  
35 years

👑 YIELD  
45 hl/ha

👑 AGEING  
2 to 4 years

👑 SERVING TEMPERATURE  
12°C

### SITUATION

It is the most extensive of the vineyard appellations (2900 Ha planted). Chablis is produced in all the vineyard communes, on the hillside and on the plateau with a great diversity of situations and exposures.

### TASTING AND FOOD PAIRINGS

Chablis offers a nice opening with fruity and mineral notes. On the palate, the attack is frank with a nice length and a saline finish. This wine can accompany fish in sauce, snails, or asparagus.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.