

CHABLIS GRAND CRU "PREUSES"



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented 50% in stainless steel vat and 50% in 3-5 year-old oak barrels.

👑 AGEING

50% in stainless steel vat and 50% in 3-5 year-old oak barrels on fine lees for 15-18 months.

👑 AVERAGE AGE OF THE VINES

50 years

👑 YIELD

54 hl/ha

👑 AGEING

5 - 10 years

👑 SERVING TEMPERATURE

Between 12° - 14°C.

SITUATION

Preuses has no connection with the adjective "preux", synonymous with valiant or courageous when speaking of a knight. The name originates from the word "pierre" (stone). The chemin de la Preuse was once known as the voie pierreuse. Over time, "la pierreuse" became "la Preuse". In addition, to climb the hill between "Preuses" and "Bouguerots", men had to create a trench. If you weren't a knight, you still had to be brave and courageous to dig the hill. The Preuses terroir is located at the top of the Grands Crus hillside. Its southeasterly exposure ensures morning sunshine. The shallow soil produces a fine, delicate wine.

TASTING AND FOOD PAIRINGS

The 2024 Chablis Grand Cru Les Preuses displays a bright, luminous, pale yellow colour with golden highlights, testifying to beautiful concentration and great finesse.

The nose, of remarkable elegance, reveals a complex aromatic palette combining notes of ripe citrus, candied lemon, white peach, pear, and white flowers. As it opens up, the bouquet gains depth with mineral nuances of chalk, flint, and a subtle touch of salinity, accompanied by delicate aromas of fresh almond and hazelnut.

On the palate, the attack is round, silky, and perfectly balanced. The body is rich and structured, supported by an exceptional mineral tension that brings freshness and length. Flavours of white-fleshed fruit, citrus, and lightly toasted notes express themselves with precision over a saline and chalky backbone. The finish is deeply persistent, refined, and harmonious, leaving a lasting impression of purity.

The 2024 vintage expresses the full nobility of Grand Cru Les Preuses, renowned for its breadth, finesse, and remarkable ageing capacity. This wine will pair elegantly with the finest dishes: lobster, langoustines, sea scallops, fine fish in sauce, premium poultry in cream sauce, as well as aged hard cheeses.

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Chablis

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2024

PRESS REVIEWS

Chablis Grand Cru Preuses 2023 - IWC - 93 pts

Chablis Grand Cru Preuses 2023 - Burgundy Report

Chablis Grand Cru « Preuses » 2023 - Tim Atkin - 93/100

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