

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "FOURCHAUME"



2023



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone

👑 VINIFICATION

Stainless steel vts, fermentation between 18° - 21°C.

👑 AGEING

10-12 months on fine lees. Aged 25% in oak barrels, 75% in stainless steel tanks.

👑 AVERAGE AGE OF THE VINES

40 years

👑 YIELD

58 hl/ha

👑 AGEING

4 - 8 years

👑 SERVING TEMPERATURE

10 - 12°C

SITUATION

Situated on the right bank of the Serein running from the Grand Crus and exposed to the west/south-west, this area produces ample and harmonious wines with a slight mineral note.

PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2022 - Burgundy Report, Bill Nanson - "Beautifully finishing"

Chablis 1er Cru "Fourchaume" 2018 - James Suckling - USA - 91/100

Chablis Premier Cru "Fourchaume" 2016 - James Suckling - February 2018 - 92/100