

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "LES FORÊTS"



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Clay and limestone rich in Kimmeridgian

👑 VINIFICATION

60% stainless steel tank, 40% oak barrels.
Fermentation at 18 and 20°C

👑 AGEING

On fine lees for 12 months

👑 AVERAGE AGE OF THE VINES

60 years

👑 YIELD

30 hl/ha

👑 AGEING

4 to 5 years

👑 SERVING TEMPERATURE

10 à 12°C

SITUATION

"Les Forêts" is a south-east small plot in the heart of Montmains, expressing a more mineral side of this Premier Cru appellation. Its Kimmeridgian limestone-rich subsoil gives it great power and length on the palate.

TASTING AND FOOD PAIRINGS

A left bank Premier Cru full of character. Freshness, acidity, minerality with a hint of iodine. Powerful and charming, finishing on a note of minerality on the palate. A good compromise between acidity and fruit. Generous, fleshy, long on the palate, very typical of Chablis.

Serve, pair with seafood, grilled fish and white meats in sauce.