

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" 2023



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented in stainless steel tank,
between 18°C and 20°C

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

50 years.

👑 YIELD

48 hl/ha.

👑 AGEING

4 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

This vineyard found on the right-hand bank of the Serein river has a south-westerly aspect. This area produces an unusual wine of exceptional quality and mineral purity that ages well.

TASTING AND FOOD PAIRINGS

With a pale yellow color, our Chablis Premier Cru "Montée de Tonnerre" 2023 presents a complex nose with notes of ripe fruits and mineral nuances. It is round and structured in the mouth and reveals a saline and acidulous finish. Beautiful aromatic persistence. Drink with grilled langoustines, fish in sauce, and white meats.

PRESS REVIEWS

Chablis 1er Cru "Montée de Tonnerre" 2022 - James Suckling - 95/100

Chablis 1er Cru "Montée de Tonnerre" 2022 - International Wine Challenge 2024 - Bronze Medal

Chablis 1er Cru "Montée de Tonnerre" 2022 - Burgundy Report, Bill Nanson - "Good wine"