

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTMAINS" 2023



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian Jurassic

👑 VINIFICATION

Cuve inox, fermentation entre 17 & 21°C.

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 - 6 years

👑 SERVING TEMPERATURE

10 - 12°C

SITUATION

Montmains is the middle mountain located at an intermediate altitude between two higher hills. This climate is exposed to the south / southeast on the left bank of the Serein. The Montmains plots form a set of varied terrains, in a fairly low area that is very sensitive to spring frosts.

TASTING AND FOOD PAIRINGS

Pale yellow-green color. Intense, complex nose of ripe fruit, mineral notes and gunflint; round and powerful on the palate, with a very long finish of mineral and fruity nuances.

Serve with smoked fish or white meats in sauce.

PRESS REVIEWS

Chablis 1er Cru "Montmains" 2022 - James Suckling - 94/100

Chablis 1er Cru "Montmains" 2022 - International Wine Challenge 2024 - Silver Medal (94/100)

Chablis 1er Cru "Montmains" 2022 - Burgundy Report, Bill Nanson - "Delicious"

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