

## CHABLIS PREMIER CRU BIO "MONTMAINS"



2023



👑 APPELLATION  
Chablis Premier Cru

👑 GRAPE VARIETY  
Chardonnay

👑 SOIL  
Kimmeridgian

👑 VINIFICATION  
Stainless steel tank, fermentation between  
18 and 20°C.

👑 AGEING  
12 months on lees

👑 AVERAGE AGE OF THE VINES  
35 years

👑 YIELD  
40 hl/ha

👑 AGEING  
3 to 6 years

👑 SERVING TEMPERATURE  
12°C

### SITUATION

The vines of Chablis Montmains have a Southerly / South-Easterly exposure on the left bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

### TASTING AND FOOD PAIRINGS

The particular terroir of Montmains gives this wine remarkable power and aromatic complexity. Fruity, mineral, and chalky notes. We have a nice tension in the mouth and an exceptional length. Eat with fish in sauce and white meats.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.