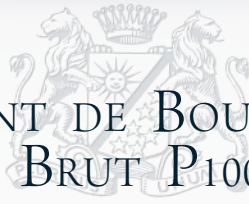


# SIMONNET - FEBVRE

Chablis

## CRÉMANT DE BOURGOGNE BRUT P100



👑 APPELLATION  
Appellation Régionale

👑 GRAPE VARIETY  
100% Pinot Noir.

👑 VINIFICATION  
Traditional (2nd fermentation in the bottle), dosage: 6g/l.

👑 AGEING  
24 months "sur lattes".

👑 SERVING TEMPERATURE  
Between 6° - 8°C.

### SITUATION

Yonne area, in the north of Bourgogne.

### TASTING AND FOOD PAIRINGS

This crémant has a light golden colour with a shade of rose. Aromas of ripe apple, red fruits and orange peel on the nose. It has deep flavours of candied fruits, meringue and toasted almonds that lead to a long and rich finish. Delicate, fine bubbles on the palate.

### PRESS REVIEWS

P.100 Blanc de Noirs Brut - Sommeliers International - "Full of elegance"

Crémant de Bourgogne P100 NV- DECANTER SPRING 2022 - 91pts

Crémant de Bourgogne Brut P100 2016 - Harpers Wine Stars - November 2018 - 3 stars