

# SIMONNET - FEBVRE

Chablis

## PETIT CHABLIS



👑 **APPELLATION**  
Appellation Village

👑 **GRAPE VARIETY**  
Chardonnay

👑 **SOIL**  
Portlandian Jurassic marl and limestone.

👑 **VINIFICATION**  
Stainless steel vats, between 16°-19°C.

👑 **AGEING**  
6-8 months in stainless steel, on fine lees.

👑 **AVERAGE AGE OF THE VINES**  
15 - 20 years

👑 **YIELD**  
60 hl/ha

👑 **AGEING**  
1 to 4 years

👑 **SERVING TEMPERATURE**  
7 - 10°C

### SITUATION

Located on the outskirts of the Chablis appellation, these plots are characterized by very chalky Portlandian soils with little arable land that are based on high grounds, with stony areas of fairly light soil and eroded plateaus.

### TASTING AND FOOD PAIRINGS

Petit Chablis is vinified in stainless steel vats to preserve its freshness, minerality, fruitiness and floral aromas. It should be enjoyed in its youth, when it develops all its charm and finesse.

Serve chilled as an aperitif or with starters, seafood or snails.

### PRESS REVIEWS

Petit Chablis 2022 - Burgundy Report, Bill Nanson - "Complex"

Petit Chablis 2016 - James Suckling - February 2018 - 90/100