

SIMONNET - FEBVRE

Chablis

VÉZELAY BIO 2023



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay-limestone

👑 VINIFICATION
Stainless steel vat, fermentation between
16°C - 20°C.

👑 AGEING
6 - 8 months

👑 AVERAGE AGE OF THE VINES
25 years

👑 YIELD
55 hl/ha

👑 AGEING
1 - 3 years

👑 SERVING TEMPERATURE
11 - 13°C

SITUATION

The vineyards are located in the Yonne region, in the communes of Vézelay, Asquins, Saint-Père, and Tharoiseau. They cover an area of 64 ha.

TASTING AND FOOD PAIRINGS

A fresh, pleasant wine characterized by its minerality and fruit aromas. Light gold color. Bourgogne Vézelay Blanc goes well with shellfish, fish, poultry and goat's cheese.

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

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