



Bourgogne Chardonnay

Simonnet-Febvre

Vintage	2012
Country of Origin	France
Region	Burgundy

Wine description

Simonnet-Febvre's Bourgogne Chardonnay is sourced from vineyards in the Yonne region in the very north of the Burgundy.

Tasting note

The Bourgogne Chardonnay has a rich and golden colour with some light green tints. The bouquet combines aromas of flowers (hawthorn, honeysuckle) and fruit (lime and grapefruit), with an ever present hint of gun-flint. On tasting, the wine is balanced and harmonious, lifted by an attractive acidity which will help it to keep for a few years.

Vineyard information

Average vine age	20 years old
Soil composition	Jurassic Clay, Limestone
Average yield (hl/ha)	60 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	6 to 8 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Light filtration

Wine Analysis

Alcohol by volume	12.5%
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