



Chablis Grand Cru Preuses Simonnet-Febvre

Vintage 2010

Country of Origin France

Region Chablis

Grape varieties Chardonnay

Wine description

The Grand Cru of Preuses covers approximately 11 hectares, Simonnet-Febvre's Preuses is from their domaine vineyards. Unlike the Les Clos, Preuses does not undergo any time in barrel as winemaker Jean-Philippe Archambaud believes that the character of this grand cru is better expressed without it. However the wine still has considerable richness derived from the character of the grapes and extended lees ageing and will be at its best between 5 and 10 years after the vintage.

Tasting note

A very complex wine, showing a good balance between the mineral aromas of the bouquet and the richness of flavours on the palate.

Vineyard information

Average vine age 50 years old

Soil composition Kimmeridgian Clay and Limestone

Average yield (hl/ha) 54 hl/ha
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel tanks
Maturation vessel Stainless steel tanks
Maturation time 15 to 18 months on lees
Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 13%

