



Chablis Premier Cru Montmains Simonnet-Febvre

Vintage 2014
Country of Origin France
Region Chablis
Grape varieties Chardonnay

Wine description

Chablis Premier Cru Montmains is one of 40 designated premier cru vineyards in the Chablis appellation. It lies on the left bank of the Serein river on south east facing slopes. Typically its wines are more mineral than fruit driven.

Tasting note

Medium bodied white wine with good concentration on the mid-palate with savoury leesy textural characters, chalky minerality and ripe yellow peach and sweet lemon fruit flavours.

Vineyard information

Average vine age 38 years old

Soil composition Kimmeridgian limestone

Average yield (hl/ha) 58 hl/ha

Harvest type Hand and machine harvested

Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel tanks
Maturation vessel Stainless steel tanks
Maturation time 12 months on lees

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 13%

