



Louis Latour Agencies



Petit Chablis Simonnet-Febvre

Vintage	2019
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

The appellation was created in 1944. Petit Chablis is the principal product of the plantings on the outskirts of Chablis and it is located on higher ground, on stony terrain. The terroirs are made up of hard, brown limestone.

Tasting note

The wine is fruit-driven and is incredibly fresh and vibrant in the mouth. Fruit driven but with the acidity and minerality Chablis is known for, this wine works perfectly as an aperitif, with charcuterie or shellfish.

Vineyard information

Average vine age	15 to 20 years old
Elevation	230 to 280 metres
Soil composition	Portlandian, Jurassic marl and limestone
Average yield (hl/ha)	60 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tank
Maturation time	6 to 8 months on fine lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	12.5%
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