



# Louis Latour Agencies

## Chablis D1840 Simonnet-Febvre

Vintage	2018
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

### Wine description

Chablis is one of France's most recognised appellations and is well known for its unoaked flinty chardonnay wines. Fresh and vibrant in youth developing more pronounced minerality with age.

### Tasting note

The Chablis D1840 2018 reveals floral aromas such as acacia. On the palate it is fresh with good minerality typical of the appellation. A well balanced, rounded wine with aromas of fresh fruits and vanilla notes. The finish is persistent.

### Vineyard information

Average vine age	35 years old
Soil composition	Kimmeridgian, Marl and Limestone
Average yield (hl/ha)	55 hl/ha
Environmental management	Sustainable

### Winemaking information

Fermentation vessel	Stainless steel tank
Maturation vessel	Stainless steel and French oak barrel
Maturation time	3 to 5 years
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes, light filtration

### Wine Analysis

Alcohol by volume	13.5%
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