



Louis Latour Agencies

Chablis Grand Cru Les Clos Simonnet-Febvre

Vintage	2012
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

The seven Chablis Grand Crus are all located on a continuous south west facing slope in the heart of the Chablis region. Les Clos is the largest of these vineyards covering approximately 25 hectares taking its name from the wall that once surrounded it. Its wines tend to be closed in their youth but develop considerable power and richness with time.

Tasting note

A balanced and highly concentrated wine which shows great potential for ageing. The nose is already quite rich with delicate stoned fruit aromas. These follow to the palate which has a broad mouthfeel and typical slightly honied ripe stoned fruit flavours. Still very youthful, this wine will develop further richness and open greatly with age. Best drunk between 5 and 12 years after vintage.

Vineyard information

Average vine age	35 to 40 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	50% Stainless steel and 50% oak barrels
Maturation vessel	50% Stainless steel and 50% oak barrels
Maturation time	15 to 18 months on fine lees
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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