



Louis Latour Agencies

Chablis Grand Cru Preuses Simonnet-Febvre

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| Vintage | 2011 |
| 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 to better retain the character of the wine. However it 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

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|--------------------------|-----------------------------------|
| 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 - ISO 14001 certified |

Winemaking information

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|-----------------------|---------------------------|
| 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

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| Alcohol by volume | 13% |
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