



Louis Latour Agencies



Chablis Grand Cru Preuses Simonnet-Febvre

Vintage	2019
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

This wine is very complex with floral, smoky and mineral aromas. On the palate there is a good balance between the mineral aromas of the bouquet and the richness of flavours.

Vineyard information

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

Fermentation vessel	Stainless steel tank
Maturation vessel	Stainless steel tank
Maturation time	15 to 18 months on lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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