



# Louis Latour Agencies

## Chablis Grand Cru Preuses Simonnet-Febvre

|                   |            |
|-------------------|------------|
| Vintage           | 2021       |
| Country of Origin | France     |
| Region            | Chablis    |
| Grape varieties   | Chardonnay |

### Wine description

The Grand Cru Preuses covers approximately 11 hectares. Unlike 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

It is tight and powerful, with wonderful depth on the nose. The palate has pronounced energy and precision, and there is a long, tingling line of mineral freshness that stretches right down the finish.

### 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 tanks        |
| Maturation vessel     | Stainless steel tanks        |
| Maturation time       | 15 to 18 months on fine lees |
| Finning/clarification | Yes - Bentonite (mineral)    |
| Filtration            | Yes                          |

### Wine Analysis

|                   |     |
|-------------------|-----|
| Alcohol by volume | 13% |
|-------------------|-----|

