



Chablis Premier Cru Montmains Simonnet-Febvre

Vintage	2016
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

Chablis Premier Cru Montmains is one of 40 designated premier cru vineyards in the Chablis appellation. It lies on the left bank of the Serein river on south east facing slopes. Typically its wines are more mineral than fruit driven.

Tasting note

The wine has a slight mineral touch and it is powerful, with predominantly floral aromas. It is a fruity, supple and round wine which has a real sense of its terroir with a wonderful bouquet.

Vineyard information

Average vine age	35 years old
Soil composition	Kimmeridgian limestone
Average yield (hl/ha)	58 hl/ha
Harvest type	Hand and machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	12 months on lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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