



Louis Latour Agencies

Chablis

Simonnet-Febvre

Vintage	2013
Country of Origin	France
Region	Chablis

Wine description

Chablis is one of France's most recognised appellations and is well known for its unoaked flinty chardonnay wines. Fresh and vibrant in youth developing more pronounced minerality with age.

Tasting note

The wine has a lovely shimmer and is of a pretty golden colour with green reflections. The rich and complex nose is characterised by pleasant and subtle floral and mineral aromas. It has a wonderful, fat structure in the mouth with minerality and the charming typical chardonnay aromas of butter, brioche and meadow mushrooms. It is a harmonious wine that is not only fine and elegant but also has an excellent aromatic persistence. Best drunk cold with oysters, shellfish, fish and goat cheese.

Vineyard information

Average vine age	35 years old
Soil composition	Kimmeridgian marl and limestone
Harvest type	Machine harvested
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel
Maturation vessel	Stainless steel
Maturation time	6-10 months on lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	12.5%
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