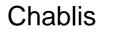


Louis Latour Agencies



Simonnet-Febvre

Vintage 2013 Country of Origin France Chablis Region

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

35 years old Average vine age

Soil composition Kimmeridgian marl and limestone

Machine harvested Harvest type

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)

Yes Filtration

Wine Analysis

Alcohol by volume 12.5%

