



Louis Latour Agencies

Chablis

Simonnet-Febvre

Vintage	2015
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

Simonnet-Febvre's Chablis 2015 shows the typicity of the appellation with its freshness and mineral character with a lingering finish. The wine also shows more uncommon, but delicious, notes of white peach with floral and mineral aromas adding to the complexity. Also displayed are the more typical chardonnay aromas of butter and brioche.

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

Wine Analysis

Alcohol by volume	12.5%
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