

Chablis Simonnet-Febvre

Vintage	2017
Country of Origin	France
Region	Chablis

Wine description

SIMONNE

NET

ABI

SIMONNET - FEBVRE

Depuis 1840 -

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

This Chablis is well balanced and reveals pronounced fruity aromas on the nose. In the mouth, the wine shows the freshness and minerality typical of the appellation. This vintage has a beautiful concentration as well as a beautiful balance making it promisingly ageworthy.

Vineyard information

Average vine age	35 years old
Soil composition	Kimmeridgian marl and Limestone
Harvest type	Machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

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

Wine Analysis

Alcohol by volume

12.5%