



# Louis Latour Agencies



## Chablis

### Simonnet-Febvre

Vintage	2018
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

This Chablis is well balanced and reveals delicate fruity notes and hints of citrus on the nose. On the palate, 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
Average yield (hl/ha)	60 hl/ha
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%
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