



Louis Latour Agencies

Crémant de Bourgogne Rosé Brut Simonnet-Febvre

Vintage	N/A
Country of Origin	France
Region	Chablis
Grape varieties	Pinot Noir

Wine description

Simonnet-Febvre have made sparkling wines in the Chablis region since the house was founded in 1840. Crémant de Bourgogne wines are produced using the traditional method where the secondary fermentation in bottle creates the wines sparkle. Once in bottle the wines mature slowly for many months in Simonnet-Febvre's historic Chablis cellars.

Tasting note

Salmon pink with aromas of raspberry and vanilla. The palate is rounded with a fine mousse, fresh acidity and pretty bramble and wild strawberry fruit which linger on the finish.

Vineyard information

Average vine age	20 years old
Elevation	250-300 metres above sea level
Soil composition	Clay and Limestone
Average yield (hl/ha)	65 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	No
Fermentation vessel	First fermentation in stainless steel tanks
Fermentation	Second fermentation in bottle
Maturation vessel	Bottle
Maturation time	12 to 24 months
Finning/clarification	Yes - Bentonite
Filtration	Yes

Wine Analysis

Alcohol by volume	12%
pH	3
Residual sugar (grams per litre)	8 g/L
Acidity (grams per litre)	4.2 g/L

