

Souis Satour Agencies

Petit Chablis Simonnet-Febvre

Vintage 2018

Country of Origin France

Region Chablis

Grape varieties Chardonnay

Wine description

The appellation was created in 1944. Petit Chablis is the principal product of the plantings on the outskirts of Chablis and it is located on higher ground, on stony terrain. The terroirs are made up of hard, brown limestone.

Tasting note

The vintage is fruit-driven and is incredibly fresh and vibrant in the mouth. Fruit driven but with the acidity and minerality Chablis is known for, this wine works perfectly as an aperitif, with charcuterie or shellfish.

Vineyard information

Average vine age 15 to 20 years old Elevation 230-280 metres

Soil composition Portlandian Jurassic 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 tanks

Maturation vessel Stainless steel tanks

Maturation time 6 to 8 months on fine lees

Finning/clarification Yes - Bentonite (mineral)

Filtration Light filtration

Wine Analysis

Alcohol by volume 12.5%