

SIMONNET FEBVRE

Chablis 2022

\$35.75

* Suggested retail price

| | | |
|--|-----------------------|-------------------------------------|
|  | Product code | 15317668 |
|  | Licensee price | \$31.09 |
|  | Format | 12x750ml |
|  | Listing type | Private import |
|  | Status | Unavailable |
|  | Type of product | Table Wine |
|  | Country | France |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region | Burgundy |
|  | Subregion | Chablis |
|  | Varietal(s) | Chardonnay 100 % |
|  | Alcohol percentage | 12.5% |
|  | Colour | White |
|  | Sugar content | .8 |
|  | Closure type | Cork |
|  | Aging vessel type | stainless steel, on lees |
|  | Length of aging | 6-10 months |



TASTING NOTES

It has a wonderful structure in the mouth with minerality and a charming chardonnay-typical aroma. It is a harmonious wine that is not only fine and elegant but also has an excellent aromatic persistence. Best appreciated cold with oysters, shellfish, fish, and goats cheese.

PRODUCT NOTES

Chablis is the largest of appellations, with 2900 hectares of vines. It is produced in all the villages of the appellation, on hillsides or on flat ground. Hence there is a large diversity of locations and exposures.

PRODUCTION NOTES

The wine has a lovely shimmer with a pretty golden colour and green reflections. The rich and complex nose is characterized by pleasant and subtle floral and mineral aromas.