SIMONNET - FEBVRE
Chablis

CHABLIS PREMIER CRU
"MONTMAINS"
2014

- Appellation Premier Cru
- 100 % Chardonnay.
- Kimmeridgian Jurassic.
- Stainless steel tanks between 17° and 21°C.
- 12 months in stainless steel, on lees.
- 35 years.
- 58 hl/ha.
- 4-6 years.
- Between 10° & 12°C.

The vines of Chablis Montmains have a Southerly/ South-Easterly exposure on the right bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

Our Chablis 1er Cru "Montmains" 2014 offers superb freshness and flawlessness. Aromas of lime blend with white flowers notes and give a wine with great finesse. The mouth, straight with salinity reminds the terroir's minerality.

Chablis Premier Cru Montmains 2014 - Wine Advocate - 91/100.
Chablis Premier Cru Montmains 2014 - International Wine Challenge 2016 - Silver medal
Chablis Premier Cru Montmains 2014 - Decanter World Wine Awards 2016 - Bronze medal - 89 points