



Bin No:
0218

Wine: Cremant de Bourgogne Blanc Brut

Country: France

Region: Chablis

Village: Chablis

Appellation: Chablis

Producer: Simonnet-Febvre

Vintage: Non Vt

Colour: White

Grape Variety: 60% Chardonnay - 40% Pinot Noir

Status: Sparkling
Environmental management Sustainable

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)
abv: 12.0% - bottle size: 75cl



Tasting Note:

This wine has fine bubbles and a pale golden colour. The palate is fresh and rounded with citrus and pear flavours and gently yeasty finish.

A harmoniously balanced wine with fine bubbles, a persistent foam and a wonderful length in the mouth.

Winery information:

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris. Simonnet-Febvre have produced sparkling wines in the Chablis region since their foundation in 1845. Crémant de Bourgogne is produced using the traditional method where the bubbles are created by an in-bottle secondary fermentation. This Crémant de Bourgogne is a blend of 60% Chardonnay and 40% Pinot Noir. Once in bottle it is matured for a minimum of 24 months before it is released ensuring a fine mousse (bubbles) and a rounded palate.

The soil in the vineyards of Chablis is of clay and Portlandian and kimmeridgian limestone

The average age of the vines are 20 years with an average yield of 65 hl/ha.

Harvested by hand

Vinification:

The wine is made from Chardonnay and Pinot Noir and matured in the old winery in the centre of Chablis using traditional techniques. Production is small and labour intensive and mostly undertaken by hand.

The 1st fermentation takes place in stainless steel tanks, Maturation in bottle for a minimum of 24 months

Cellaring Potential 2 - 3 years

Food Recommendation:

Serving temperature 6 - 8°

Serve as a chilled aperitif, as it comes or with a liqueur such as crème de cassis, and why not even drink it throughout a whole meal

