

# PURE CHABLIS

*One grape  
One region  
One of a kind*

## Terroir of the flag-bearing Climat BEAUROY

### Left bank, the Climat BEAUROY strickly speaking

This fairly windswept Climat, principally dry winds from the East, faces SouthEast. The wines have a quite marked vintage effect due to the steep slope and a relatively dry hydrologic environment. The vines here suffer in drought years. The sector is sensitive to frosts, and as such was a pioneer in 1978 with the creation of an artificial lake at the foot of the CÔTE DE SAVANT Climat, used to stave off frost by water spraying.

This exemplary Chablis Climat is made up of several easily-recognizable geological periods. The soil here is thin and dry. The arable land is shallow, with small pebbles and white limestone clays with hints of blue.

### You taste the Maison SIMONNET-FEBVRE Chablis Premier Cru, BEAUROY, 2020

Created in 1840, SIMONNET-FEBVRE is one of the oldest traditional wine houses in Chablis. Taken over in 2003 by Louis LATOUR, SIMONNET-FEBVRE now vinifies and sells a wide range of wines expressing the different terroir of Chablis and the Grand Auxerrois, as well as wines from the Crémant de Bourgogne appellation, the wine house's traditional area of expertise.

**Viticulture:** Grapes from the Climat BEAUROY. South-East exposure. Average age of vines: 35 years old.

**Vinification:** in temperature-controlled stainless steel tanks, alcoholic fermentation between 17 and 21°C. Ageing 12 months on fine lees in stainless steel tanks.



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