

SIMONNET - FEBVRE

Chablis

BOURGOGNE EPINEUIL ROUGE 2014



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100 % Pinot Noir.

👑 **SOIL**
Clay and Limestone from the Jurassic and Kimmeridgian Marls.

👑 **VINIFICATION**
Fermented in stainless steel tank between 24° and 28°c for about 8-10 days.

👑 **AGEING**
12 months in tank.

👑 **AVERAGE AGE OF THE VINES**
25 years.

👑 **YIELD**
60 hl/ha.

👑 **AGEING**
2-5 years.

👑 **SERVING TEMPERATURE**
Between 16-18°C.

SITUATION

Situated close to Tonnerre, the vineyards cover steeply sloping hillsides. They have a south-easterly aspect and are protected from the cold winds coming off the high Langres flats. This particularly good aspect creates a microclimate that produces high-quality wines.

TASTING AND FOOD PAIRINGS

The Bourgogne Epineuil 2014 is smooth, subtle and aromatic, with strong tones of red fruits. It is very well-balanced on the mouth.

Drink with: charcuterie, red meats, grilled dishes and meats in light sauces.