

SIMONNET - FEBVRE

Chablis



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
95% Pinot Noir, 5% César.

👑 **SOIL**
Clay and limestone from the Kimmeridgian.

👑 **VINIFICATION**
Stainless steel tanks between 20° and 28°C.

👑 **AGEING**
16-18 months in stainless steel (85%) or barrels (15%).

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

👑 **YIELD**
45 hl/ha.

👑 **AGEING**
5-10 years.

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

SITUATION

The vineyards of Irancy are located in a natural amphithéâtre which protects them from the northerly winds and offers an exposure of South/ South West. The Irancy of Simonnet-Febvre is vinified with the traditional Pinot Noir variety with 5% of César, the oldest cultivated variety in France which one can now only find in Irancy.

TASTING AND FOOD PAIRINGS

The Irancy 2014 is of a lovely purple colour, with aromas of red fruits. In the mouth, candied fruits are detected, and the wine's smooth tannins renders it a harmonious wine. The blend with César permits the production of such a lovely and colourful wine that is structured and well worth keeping.

You can enjoy this wine with starters, charcuterie, red meats, game and cheeses.

PRESS REVIEWS

Irancy 2014 - Vinum - October 2016 - 15/20

Irancy 2014 - International Wine Challenge 2016 - Commended