

# SIMONNET - FEBVRE

Chablis

## PERLES DE LYRE BRUT ROSÉ MÉTHODE TRADITIONNELLE



### 👑 APPELLATION

Vin Mousseux de Qualité

### 👑 GRAPE VARIETY

Pinot Gris.

### 👑 SOIL

Clay and limestone.

### 👑 VINIFICATION

Traditional Method - stainless steel tanks  
- Dosage: 6g/l.

### 👑 AGEING

At least 12 months on laths.

### 👑 AVERAGE AGE OF THE VINES

25 years.

### 👑 AGEING

2-3 years.

### 👑 SERVING TEMPERATURE

To be enjoyed fresh, between 6 and 8°C.

### SITUATION

Our wines planted with Pinot Gris are located on the top of a hill facing South-East, in the village of Villaines-les-Prévôtes, near Semur en Auxois in Burgundy. Trained in lyre style, they are exclusively hand-harvested.

### TASTING AND FOOD PAIRINGS

Produced in accordance with the Traditional Method, this lively pink wine from Pinot Gris releases pleasant fruit aromas on the nose and freshness in the mouth with fine bubbles. It is the perfect match for the aperitif or the dessert.