

# SIMONNET - FEBVRE

Chablis

## 100 SERIES PINOT NOIR



👑 APPELLATION  
Vin de France

👑 GRAPE VARIETY  
100% Pinot Noir.

👑 VINIFICATION  
Traditional Burgundian techniques, in stainless steel tanks between 23° and 28°C, for 9 days.

👑 AGEING  
12 months in stainless steel.

SITUATION  
Bourgogne and South of France.

### TASTING AND FOOD PAIRINGS

This attractive wine displays typical Pinot flavours: strawberry and cherry. Smooth tannins and good length make this wine the perfect match for charcuterie, white meats and chocolate cake.

👑 SERVING TEMPERATURE  
14-16°C.