

SIMONNET - FEBVRE

Chablis

BOURGOGNE CÔTES D'AUXERRE BLANC 2017



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100% Chardonnay.

👑 **SOIL**
Jurassic clay and limestone.

👑 **VINIFICATION**
Fermented in stainless steel tanks
between 15° and 18°C.

👑 **AGEING**
6-8 months in stainless steel.

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

👑 **YIELD**
60 hl/ha

👑 **AGEING**
2 to 5 years.

👑 **SERVING TEMPERATURE**
Between 7° - 10°C.

SITUATION

The vines are planted on stony hillsides with southerly or easterly aspects.

TASTING AND FOOD PAIRINGS

The Bourgogne Côtes d'Auxerre Blanc 2017 has an intense yellow color with golden hues. It gives us an elegant and complex nose that combines aromas of fresh fruit and white flowers with a hint of vanilla. The attack on the palate is fresh. The flavors are harmoniously balanced between acidity and mellowness with good persistence.

Marries well with appetizers, pies, pâtés, andouillettes, ham parsley, and grilled fish.