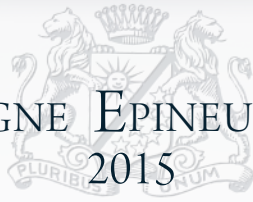


# SIMONNET - FEBVRE

Chablis

## BOURGOGNE EPINEUIL ROUGE 2015



👑 **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 Burgundy Epineuil 2015 is light and subtle in the mouth. Fresh red fruit notes are brought by the Pinot noir. It stays balanced with a nice freshness.

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