

# SIMONNET - FEBVRE

Chablis

## BOURGOGNE PINOT NOIR 2021



### 👑 APPELLATION

Appellation Régionale

### 👑 GRAPE VARIETY

100% Pinot Noir

### 👑 SOIL

Jurassic clay and limestone marls.

### 👑 VINIFICATION

Stainless steel tank, temperature controlled fermentation, maceration lasting from 8-10days.

### 👑 AGEING

12 months in tank.

### 👑 AVERAGE AGE OF THE VINES

25 years

### 👑 YIELD

55 hl/ha

### 👑 AGEING

2 to 5 years.

### 👑 SERVING TEMPERATURE

Between 16°-18°C.

### SITUATION

These grapes come from the Yonne of Burgundy, more precisely in Chablis' surroundings (Chitry, Venoy and Saint Bris).

### TASTING AND FOOD PAIRINGS

The nose is dominated by aromas of morello cherries and raspberries. In the mouth, the wine is fresh and round with discreet tannins.

To serve with roasted poultry, grilled or braised red meats, and cheeses.

### PRESS REVIEWS

Bourgogne Pinot Noir 2021 - Burgundy Report Bill Nanson - February 2023