

SIMONNET - FEBVRE

Chablis

BOURGOGNE VÉZELAY 2016



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100% Chardonnay.

👑 **SOIL**
Clay and limestone.

👑 **VINIFICATION**
Stainless steel vats, temperature-controlled fermentation.

👑 **AGEING**
Stainless steel tanks for 12 months.

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

👑 **YIELD**
55 hl/ha

👑 **AGEING**
1 to 3 years.

👑 **SERVING TEMPERATURE**
Between 11° - 13°C.

SITUATION

Situated in the Yonne area of the villages of Vézelay, Asquins, Saint-Père and Tharoiseau with a surface area over 64 hectares.

TASTING AND FOOD PAIRINGS

Fresh and amiable, the Bourgogne Vézelay 2016 is characterized by its minerality and its fruit-forward richness.

It matches perfectly with seafood, fish, poultry, and goat cheese.

PRESS REVIEWS

Bourgogne Vézelay 2016 - James Suckling - February 2018 - 90/100