

SIMONNET - FEBVRE

Chablis

DES LYRES DE CHARDONNAY 2020



👑 APPELLATION

IGP Coteaux de l'Auxois

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Clay and limestone.

👑 VINIFICATION

Fermentation in stainless steel tanks and oak barrels.

👑 AGEING

In stainless steel tanks and oak barrels.

👑 AVERAGE AGE OF THE VINES

25 years old

👑 YIELD

45 hl/ha

👑 AGEING

5 years

👑 SERVING TEMPERATURE

10°C

SITUATION

On the hillsides of Auxois, at an altitude of 300m and at the edge of the Morvan, our vines planted in Lyres enjoy a favorable south / south-west exposure and are exclusively harvested by hand.

TASTING AND FOOD PAIRINGS

The Des Lyres de Chardonnay is a powerful and complex wine at the same time.

Aromas of citrus and white flowers accompanied by a nice length. Its lively and frank mouth will reveal a vanilla touch on the finish.

It can be paired with fish in sauce, white meats, or hard cheeses.