SIMONNET - FEBVRE



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MONNET-FEBV

- 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

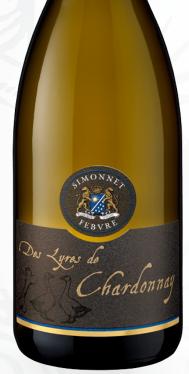
SITUATION

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.



- AVERAGE AGE OF THE VINES 25 years old
- ➡ YIELD 45 hl/ha
- AGEING 5 years
- Serving Temperature 10°C