

# SIMONNET - FEBVRE

Chablis

## DES LYRES DE CHARDONNAY



### 👑 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.