SIMONNET ~ FEBVRE





- APPELLATION
 Vin de France
- GRAPE VARIETY Pinot Noir
- SOIL Silty-clay
- ✤ VINIFICATION maceration with punching down
- AGEINGOak barrels

- AVERAGE AGE OF THE VINES 25 year-old
- YIELD40 hl/ha
- 🛎 Ageing
 - 5 years
- Serving Temperature 16°C

SITUATION

On the heights of the country of Auxois, on the edge of the Morvan, in the town of Villaines-les-Prévôtes, our vines planted in lyres enjoy a favorable south-southwest exposure and are exclusively harvested by hand.

TASTING AND FOOD PAIRINGS

The Des Lyres de Pinot Noir 2018, with ruby ??color, is a wine scented with red fruits, revealing notes of cherry, raspberry and blackcurrant. This gourmet bouquet mixes with melted tannins making the whole harmonious.

We will note a certain power, itself softened by a subtle vanilla note at the end of the mouth.

The fruit and depth of this wine make it an ideal companion for a piece of beef.