## SIMONNET - FEBURE

## Des Lyres de Pinot Noir 2022



- APPELLATION
  Vin de France
- ₩ GRAPE VARIETY
  100% Pinot Noir.
- SOIL Clay limestone.
- VINIFICATION Long maceration and punching down.
- AGEING
  Oak barrels.

- \* AVERAGE AGE OF THE VINES 25 years
- ¥ YIELD
  40 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 / south-west exposure and are exclusively harvested by hand.

## TASTING AND FOOD PAIRINGS

The Des Lyres de Pinot Noir, 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 makes it an ideal companion for a piece of beef.