

SIMONNET - FEBVRE

Chablis

DES LYRES DE PINOT NOIR



👑 APPELLATION

IGP Coteaux de l'Auxois

👑 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.