

# SIMONNET - FEBVRE

Chablis



👑 APPELLATION  
Appellation Village

👑 GRAPE VARIETY  
100% Pinot Noir.

👑 SOIL  
Limestone marl of the upper Jurassic of the Kimmeridgian and Portlandian period.

👑 VINIFICATION  
Fermentation and maceration for 3 weeks in stainless steel tanks between 20°C and 30°C.

👑 AGEING  
16-18 months in stainless steel (70%) and barrels (30%).

👑 AVERAGE AGE OF THE VINES  
40 years

👑 YIELD  
45 hl/ha

👑 AGEING  
5 to 10 years.

👑 SERVING TEMPERATURE  
Between 16° - 18°C.

## SITUATION

The vineyards of Irancy are located in a natural amphitheatre which protects them from the northerly winds and offers a south / south-west exposure.

## TASTING AND FOOD PAIRINGS

The Irancy 2017 has a lovely purple colour, with aromas of red fruits and wild strawberries. In the mouth, candied fruits are detected, and the wine's smooth tannins renders it a harmonious wine with some power softened by a vanilla touch at the end. You can enjoy this wine with starters, charcuterie, red meats, game and cheeses.

## PRESS REVIEWS

Irancy 2022 - Burgundy Report, Bill Nanson - "Lovely!"

Irancy 2017 - Burghound.com - USA - October 2019 - 87/100