

SIMONNET - FEBVRE

Chablis



👑 APPELLATION

Appellation Village

👑 GRAPE VARIETY

95% Pinot Noir & 5% Cesar.

👑 SOIL

Clay and limestone from the Kimmeridgian period.

👑 VINIFICATION

Stainless steel tanks between 20° and 28°C.

👑 AGEING

16-18 months in stainless steel vats (85%) and barrels (15%).

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

45 hl/ha

👑 AGEING

5-10 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. The Irancy of Simonnet-Febvre is vinified with Pinot Noir variety and 5% of César - the oldest cultivated grape variety in France which one can only find in Irancy.

TASTING AND FOOD PAIRINGS

This wine is of a lovely purple colour, with aromas of red fruits. In the mouth, candied fruits are detected, and the wine's smooth tannins renders it a harmonious wine. The blend with César permits the production of such a lovely and colourful wine that is structured and well worth keeping.

You can enjoy this wine with starters, charcuterie, red meats, game and cheeses.

PRESS REVIEWS

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