SIMONNET - FEBURE

Irancy "Les Mazelots" 2020



- APPELLATION Appellation Village
- Pinot Noir (95%) & César (5%)
- * Soil clay-limestone
- VINIFICATION Stainless steel vat, between 20° and
- AGEING 16-18 months in 100% oak barrels.

- * Average age of the vines 35 years
- ¥ Yield 45 hl/ha
- AGEING 5 - 10 years
- SERVING TEMPERATURE Between 15° and 18°C.

SITUATION

Located in the commune of Irancy, the "Les Mazelots" climat enjoys a south-western exposure. This exposure ensures optimum ripening of the grapes. The vines are planted on mid-slope, sheltered from northerly winds.

Tasting and food pairings

Our Irancy "Les Mazelots" has a beautiful ruby-red color. Its aromas are spicy, while retaining the black fruit character typical of Irancy. On the palate, you'll find great power accompanied by silky tannins.

A perfect match for white meats in sauce, red meats and cheese.

Press reviews

Irancy Les Mazelots 2023 - Burgundy Report

Irancy "Les Mazelots" 2023 - The World of Fine Wine

Irancy "Les Mazelots" 2022 - Burgundy Report, Bill Nanson - "A super perfume"