

IRANCY "LES MAZELOTS" BIO

2023



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
Pinot Noir (95%) & César (5%)

👑 **SOIL**
clay-limestone

👑 **VINIFICATION**
Stainless steel vat, between 20° and 28°C.

👑 **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.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.