

SIMONNET - FEBVRE

Chablis

IRANCY "PALOTTE" 2014



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Pinot Noir (90%) and César (10%)

👑 SOIL
Clay and limestone from the
Kimmeridgian

👑 VINIFICATION
Stainless steel tanks between 20° and
28° C

👑 AGEING
16-18 months in stainless steel tanks
(85%) and oak barrels (15%)

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
45 hl/ha

👑 AGEING
5-10 years

👑 SERVING TEMPERATURE
Between 15 and 18°C

SITUATION

Palotte is known as the best plot of the Irancy appellation. It is located on a southerly-facing hillside overlooking the river Yonne in the neighbouring town of Cravant.

TASTING AND FOOD PAIRINGS

The Irancy Palotte 2014, with an intense ruby red color, stands out with its scent of wild berries and fresh cherries. It is both fruity and bright. There is a nice finish on the palate with soft tannins. Enjoy it with charcuterie or cheese, white meats or poultry with or without sauce.