

SIMONNET - FEBVRE

Chablis

IRANCY "PALOTTE"



👑 **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

Ruby red with a delicate perfume of fresh red berries, this wine is fruity and elegant showing supple tannins. Enjoy it with charcuterie or cheese, white meats or poultry with or without sauce.