SIMONNET - FEBURE

Irancy "Veaupessiot" 2018



- APPELLATION Appellation vilage
- 90% Pinot Noir & 10% César.
- * Soil clay-limestone
- VINIFICATION Stainless steel tanks between 20° - 28°C.
- * AGEING 16 - 18 months in 100% oak barrel.

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

SITUATION

Veaupessiot is a climat reputed to be the best of the Irancy appellation. It is located in the neighboring commune of Cravant, on a hillside overlooking the Yonne - facing south.

Tasting and food pairings

Ruby red with the scent of freshly picked red fruits, it is both fruity and elegant, with soft

It will perfectly accompany white meats and poultry, with or without sauce, charcuterie and

Press reviews

Irancy "Veaupessiot" 2022 - Burgundy Report, Bill Nanson - "Super wine"