SIMONNET - FEBURE

Irancy "Veaupessiot"



- APPELLATION Appellation vilage
- 90% Pinot Noir & 10% César
- * Soil Kimmeridgian 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° - 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

Irancy "Veaupessiot" 2020 has a beautiful ruby-red colour. With a fragrance of black fruits, such as blackcurrant and blackberry. It is both fruity and elegant, with supple tannins. This full-bodied wine goes perfectly with white meats and poultry, with or without sauce, charcuterie and cheese.

Press reviews

Irancy "Veaupessiot" 2022 - Burgundy Report, Bill Nanson - "Super wine" Irancy "Veaupessiot" 2020 - Vert de Vin - 89-90/100