SIMONNET - FEBVRE
Chablis

IRANCY "VEAUPESSIOT"
2020

APPELLATION
Appellation vilage

GRAPE VARIETY
90% Pinot Noir & 10% César

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° - 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