

SIMONNET - FEBVRE

Chablis



PINOT-GRIS 2017



👑 APPELLATION

IGP Coteaux de l'Auxois

👑 GRAPE VARIETY

100% Pinot Gris.

👑 SOIL

Silty clay

👑 VINIFICATION

Stainless steel tanks.

👑 AGEING

7 months on fine lees.

👑 AVERAGE AGE OF THE VINES

25 years

👑 YIELD

40 hl/ha

👑 AGEING

4 years

👑 SERVING TEMPERATURE

Between 10° - 12°C

SITUATION

After experiencing the splendour of the Court of Versailles, this vineyard extending over nearly 5,000 hectares in 1830, was damaged by the phylloxera and world wars. Since then forgotten by time, the Auxois is now reviving through fruity and fine wines. Located between Montbard and Semur-en-Auxois, our Coteaux de l'Auxois vineyard extends over 10 hectares. The vines are pruned in lyre style and enjoy beautiful south to south-easterly exposures in the communes of Villaines-les-Prévôtes and Viserny.

TASTING AND FOOD PAIRINGS

The Pinot Gris 2017 with its yellow color and green hues, offers a wine with floral and undergrowth aromas. It is a wine with a persistent and round finish. Its delicate mouth offers fruity aromas with mineral notes.

Ideal to accompany your appetizers, meat, and fish - grilled or in sauce.