

SIMONNET - FEBVRE

Chablis

BOURGOGNE CÔTES D'AUXERRE ROUGE 2014



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100 % Pinot Noir.

👑 SOIL
Clay and limestone from the Jurassic.

👑 VINIFICATION
Fermented in stainless steel tanks
between 23° and 28°c for about 8-10
days.

👑 AGEING
12 months in stainless steel tanks

👑 AVERAGE AGE OF THE VINES
25 years.

👑 YIELD
55 hl/ha.

👑 AGEING
2-5 years.

👑 SERVING TEMPERATURE
Between 16-18°C.

SITUATION

The vineyard is planted on the stony hillside facing south-east.

TASTING AND FOOD PAIRINGS

The nose of the Bourgogne Côtes d'Auxerre 2014 is dominated by pleasant aromas of morello cherries and raspberries. In the mouth, the wine is fresh and round with discreet tannins.

To serve with: roasted poultry, grilled or braised red meats and cheeses.