

SIMONNET - FEBVRE

Chablis



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
100% Pinot Noir.

👑 **SOIL**
Clay and limestone from the Kimmeridgian.

👑 **VINIFICATION**
Fermentation and maceration for 3 weeks in stainless steel tanks between 20°C and 30°C.

👑 **AGEING**
16-18 months in stainless steel vats (70%) and oak barrels (30%).

👑 **AVERAGE AGE OF THE VINES**
35 years

👑 **YIELD**
45 hl/ha

👑 **AGEING**
5 to 10 years.

👑 **SERVING TEMPERATURE**
Between 16° - 18°C.

SITUATION

The vineyards of Irancy are located in a natural amphitheatre which protects them from the northerly winds and offers a south / south-west exposure.

TASTING AND FOOD PAIRINGS

The Irancy 2015 has a lovely purple colour, with aromas of red fruits and wild strawberries. In the mouth, candied fruits are detected, and the wine's smooth tannins renders it a harmonious wine with some power, softened by a vanilla touch at the end. You can enjoy this wine with starters, charcuterie, red meats, game, and cheeses.

PRESS REVIEWS

Irancy 2015 - 91/100 - James Suckling - April 2017