SIMONNET - FEBURE

Irancy "Paradis" 2015



- APPELLATION Appellation Village
- GRAPE VARIETY 100% Pinot Noir
- SOIL Calcium shale from the Kimmeridgian and Portlandian Upper Jurassic era.
- VINIFICATION Stainless steel tanks between 20° and 28°C.
- * Ageing Ageing of 18 months in oak (100%).

- AVERAGE AGE OF THE VINES 35 years.
- ¥ Yield 45 hl/ha.
- AGEING 5-10 years.
- SERVING TEMPERATURE Between 16-18°C.

SITUATION

The vineyard is situated in an amphitheatre which protects it from Northerly winds. South/South-Westerly exposure.

Tasting and food pairings

Irancy "Paradis" 2015, with intense violet hues, is perfumed with berries and raspberries. Its present and melted tannins offer a beautiful power accompanied by a pleasant length. It will be enjoyed throughout the meal with appetizers, cold cuts, red meats, small game or cheese.

Press reviews

Irancy "Paradis" 2018 - James Suckling - USA - 89/100 Irancy Paradis 2015 - The Buyer - February 2018