

SIMONNET - FEBVRE

Chablis

BOURGOGNE EPINEUIL ROUGE



2022



👑 APPELLATION

Appellation Régionale

👑 GRAPE VARIETY

100% Pinot Noir.

👑 SOIL

Clay and limestone from the Jurassic and Kimmeridgian marls.

👑 VINIFICATION

Fermented in stainless steel tank between 24° and 28°C for about 8-10 days.

👑 AGEING

12 months in tank.

👑 AVERAGE AGE OF THE VINES

25 years

👑 YIELD

60 hl/ha

👑 AGEING

2 to 5 years.

👑 SERVING TEMPERATURE

Between 16° - 18°C.

SITUATION

Situated close to Tonnerre, the vineyards cover steeply sloping hillsides. They have a south-easterly aspect and are protected from the cold winds coming off the high Langres flats. This particularly good aspect creates a microclimate that produces high-quality wines.

TASTING AND FOOD PAIRINGS

This wine is smooth, subtle and aromatic, with strong tones of red fruits. It is very well-balanced on the mouth.

Drink with charcuterie, red meats, grilled dishes, and meats in light sauces.

PRESS REVIEWS

Bourgogne Epineuil 2022 - Burgundy Report, Bill Nanson - "Very pretty"