

# SIMONNET - FEBVRE

Chablis

## BOURGOGNE PINOT NOIR



2022



### 👑 APPELLATION

Appellation Régionale

### 👑 GRAPE VARIETY

Pinot Noir

### 👑 SOIL

Jurassic limestone, clay and Kimmeridgian marl.

### 👑 VINIFICATION

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

### 👑 AGEING

12 months, in vat.

### 👑 AVERAGE AGE OF THE VINES

25 years

### 👑 YIELD

60 hl/ha

### 👑 AGEING

2 - 5 years

### 👑 SERVING TEMPERATURE

Between 16-18°C.

### SITUATION

The vineyard is located in Yonne, in northern Bourgogne. The climate and terroirs give this Pinot Noir plenty of fruit and freshness.

### TASTING AND FOOD PAIRINGS

This deep ruby Pinot Noir presents intense aromas of ripe fruit, with hints of smoke and spice. On the palate, these aromas are matched by a beautiful structure of silky tannins and a fresh finish.