SIMONNET ~ FEBVRE



 APPELLATION Appellation Village
GRAPE VARIETY 95% Pinot Noir & 5% Cesar.
SOIL

SIMONNE

SIMONNET - FEBVRE

Danuis

- Clay and limestone from the Kimmeridgian period.
- VINIFICATION Stainless steel tanks between 20° and 28°C.
- AGEING 16-18 months in stainless steel vats (85%) and barrels (15%).

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. The Irancy of Simmonet-Febvre is vinified with Pinot Noir variety and 5% of César - the oldest cultivated grape variety in France which one can only find in Irancy.

TASTING AND FOOD PAIRINGS

This wine is of a lovely purple colour, with aromas of red fruits. In the mouth, candied fruits are detected, and the wine's smooth tannins renders it a harmonious wine. The blend with César permits the production of such a lovely and colourful wine that is structured and well worth keeping.

You can enjoy this wine with starters, charcuterie, red meats, game and cheeses.

Press reviews

Irancy 2022 - Burgundy Report, Bill Nanson - "Lovely!"

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

