



Pinot Gris Coteaux de l' Auxois Simonnet-Febvre

Vintage 2018
Country of Origin France
Region Auxois
Grape varieties Pinot Gris

Wine description

The Auxois region extended over nearly 5,000 hectares of vines in 1830 but it was damaged by phylloxera and various wars. The region was forgotten until 1979, when it obtained the certification of Indication Géographique Protégée "Côteaux de l' Auxois". Through the purchase of 15 ha of vines in this terroir, spanning the villages of Villaines les Prévôtes and Viserny, Maison Simonnet-Febvre reveals its traditional and innovative vision of winemaking in "Greater Burgundy".

Tasting note

This wine is elegant and harmonious. Supple and delicate on the palate, with mineral notes coming through. A perfect companion for appetisers, meats and fish with sauce or grilled.

Vineyard information

Average vine age 25 years old
Soil composition Silty clay
Average yield (hl/ha) 40 hl/ha
Harvest type Hand picked

Environmental management Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel Stainless steel tanks
Maturation vessel Stainless steel tanks
Maturation time 7 months on lees

Wine Analysis

Alcohol by volume 13%

