





IRANCY LES VIEILLES VIGNES

■ 100% Pinot Noir

The village of Irancy is nestled in a valley 15 km from Auxerre, southwest of Chablis. It is a robust wine, with pleasing aromas and flavours and good ageing potential.

VINEYARDS AND TERROIR

The majority of the slopes are composed of Kimmeridgian marls with brown limestone soil.

VINIFICATION AND AGEING

After the grapes have been destemmed they undergo traditional vinification in temperature-controlled stainless steel tanks, with punching of the cap and pumping over of the must.

This wine is aged for 16 to 18 months in both tanks and oak barrels (up to 25%).

Tasting notes

The nose is evocative of red fruit underscored by notes of spices and vanilla.

Very pleasing balance on the palate, this wine is robust yet elegant, well structured and supported by its tannins.

SERVING

May be enjoyed as an aperitif, with cold cuts, red meats, game and cheeses.

Irancy is a marvellous match for full-flavoured dishes.

Serve between 15 and 16°C.

Ready to drink or may be cellared for up to 10 years.