





# **IRANCY**

#### VINEYARDS AND TERROIR

100% Pinot Noir

Irancy is located in the Grand Auxerrois region, on the right bank of the Yonne River, approximately fifteen kilometres south of Auxerre and southwest of Chablis.

The slopes are mainly composed of Kimmeridgian marls, nuanced with brown limestone soil.

#### VINIFICATION AND AGEING

After the grapes are destemmed, they are vinified traditionally, in temperature-controlled stainless steel tanks, with pumping over of the must and punching of the cap.

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

## Tasting notes

The nose is redolent of red fruit with notes of spices.

Remarkable balance on the palate, this wine is both robust and elegant.

### **SERVING**

This wine may be enjoyed as an aperitif, with cold cuts, red meats, game and cheeses. Irancy is a perfect match for full-flavoured dishes.

Serve between 15 and 16°C.

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