

IRANCY CUVÉE PIERRE



GRAPE VARIETY

95% Pinot noir 5% César.

SOILS / CLIMATE

In Burgundy in the Yonne, on the edge of the Chablis appellation, on Kimmeridgian clay-limestone soils typical of the region. All the vines are between 25 and 30 years old and come from our best south-facing slopes (Les Cailles and Les Vauxlachs).

CHARACTERISTICS OF THE WINE

Irancy has an attractive cherry-red colour. The structure is full-bodied and ample, with both suppleness and tannin. This wine is well-structured, fleshy and full-bodied. It can be enjoyed young, but with a few years' ageing it will reveal its full potential. On the nose, its red and black fruit aromas (cherries, blackcurrants) are combined with subtle toasty and spicy notes. It is fruity, with a very long finish, featuring cherry and spice notes worthy of the great Burgundies.

SHELF LIFE

It can age for at least five years.

FOOD AND WINE PAIRING

Grilled and roasted red meat, sautéed white meat, poultry, game and cheese.

OPERATING TEMPERATURES

It is served at around 14°C.