

IRANCY

GRAPE VARIETY

95% Pinot noir 5% César.

SOILS / CLIMATE

In Burgundy, in the Yonne, in the commune of Irancy, on the slopes of the Kimmeridgian clay-limestone soils typical of the region. All the vines are south- or south-east-facing over an area of 4 hectares. The vines are 25 years old.

CHARACTERISTICS OF THE WINE

Irancy has an attractive cherry-red colour. Its structure, with both suppleness and tannin, means that it can be enjoyed young while ageing easily. On the nose, its red and black fruit aromas (cherry, blackcurrant) are combined with spicy notes. Very long on the palate, its tannins are silky, with a lovely aromatic complexity of cherry and blackcurrant notes, worthy of the great Burgundies.

SHELF LIFE

It can age for at least five years.

FOOD AND WINE PAIRING

Grilled and roasted red meats, sautéed white meats, poultry with character, game and cheese.

OPERATING TEMPERATURES

It is served at around 14°C.

