



# IRANCY

## Domaine Benoit Cantin

### Appellation Village 2018

Family owned for 5 generations, Domaine Benoit Cantin covers 16 hectares in the heart of the Irancy vineyard. Benoit took over in 1994 and wish to establish in few years his son Felicien. Benoit Cantin does not want to go to the organic certification to keep his freedom but his philosophy is to respect his terroir and the nature. Benoit is part of a Program Name Biodivine to protect the Biodiversity in the Vineyard. The water used in the vineyard comes from the rain and some of the oak barrells are made from his own oak tree.

Vintage 2018: Red yields are unexpected given the hot and dry conditions in June, July and September. The grapes have kept a lot of freshness. The sugar level is high, but we also have good acidity. In 2003, we had a lot of sugar, but quite low acidity. No one explains the phenomenon. The light rain on August 29th, which seemed harmless, brought back acidity. Fortunately, the basement had taken in a lot of water in May and winter. 2018 was an excellent Vintage, with a big harvest in Irancy.

**Grapes:** 100% Pinot Noir

**Soil:** Kimmeridgian limestone & clay

**Viticulture:** Sustainable viticulture with plowing, manual harvest with mechanical storing.

**Winemaking:** Traditional fermentation 10 to 15 days, in thermo-regulated vats. Maturation takes place in oak barrels of 228L during a year. Barrels are selected according to their age in order to obtain various tasting profiles before blending.

**Tasting Notes:** This wine has a nice crimson tint. Its nose is delicate, fruity with red berries notes. The mouth is smooth and silky with light tannins.

**Ageing Potential:** 2 to 20 years

**Food Pairing:** Any kind of meat except beef. This wine will be a good match for cheeses as well. After 10 years, pair it with game meat, it will match perfectly



## **Technical overview**

Fermentation – **Indigenous Yiest – Fully de-stemmed – 4/5 days cold maceration before to let start the fermentation. Temperature control fermentation in underground open concrete vat. Regular pigeage.**

Type of Filtration: **Filtration Kieselgür**

Assemblage? **Pinot Noir with a very little of Cesar**

Organic/Certified organic (certification body)/Biodynamic: **no certification but there is no use of any synthesis product in the Domaine for years. No weedkiller. The soild are worked multiple time a year. The domain is using oak from their own forest and only uses rainwater to clean the cellar.**

Malolactic? : **100%**

Type of Clone (Pinot Noir) : **M4 M5 242 777**

Average age of the vines : **30 years**

Treatment of the oak (new, old, dimensions)/Provenance of the oak (if used): **Barrels of 228L Oak from “ La forêt des Betranges ” – Barrells are from 2004 to 2020.**

Soil type: **Clay & Kimmeridgian Limestone**

Returns in a typical year : **45 HL/ha**

Density of plantings : **7000 plants/ha**

Vine Training: **Guyot simple**

Manual or mechanical harvesting: **Manual**

Exposure of the vines (North, South, East, West) : **Irancy is a arena of vines. So there is various exposures. South East, South West, North West, South. The main plots for that wine are :**

**Haut Champreux, Les Traces and Les Rez.**

Do you have any animal products such as egg whites (in other words, is it considered vegan)? **No so it can be considered as Vegan.**