



IRANCY

Domaine Benoit Cantin

Appellation Village « la Grande Côte » 2015



Grande Côte is one of the best plots of Irancy. Its exposition, South/South West allows the grapes to benefit a maximum of the sun.

2015 was a pretty good Vintage for Irancy. Summer was tough with high temperatures and not enough water but it went better in end-august. They got lucky and while a hailstorm was devastating the region 90% of the village got spared.

Grapes: 95% Pinot Noir 5% Cesar

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: 5 to 30 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 a chocolate mousse