



# IRANCY

## Domaine Benoit Cantin

### Appellation Village « la Grande Côte » 2018

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. This is an official "Lieu Dit". 6 Hectars for Benoit Cantin.

*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:** 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



## 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**

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 soil 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 : La grande Cote is facing south / south west. 6 Hectars big plots under that single name.

Do you have any animal products such as egg whites (in other words, is it considered vegan)? **0 nothing, so it can be considered as Vegan.**