

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 with a touch of Caesar

Soil: Kimmeridgian limestone & clay

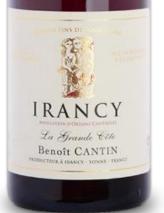
<u>Viticulture:</u> Sustainable viticulture with plowing, manual harvest with mechanical storing.

<u>Winemaking:</u> 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.

<u>Tasting Notes:</u> 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

<u>Food Pairing:</u> 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





Technichal 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 fôret 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.