



IRANCY

Domaine Benoit Cantin

Appellation Village 2017



2017 frost strike again in spring, like in 2016 but fortunately with a lesser extent. Maturation was really good so the harvest started really early, just as the rest of burgundy. They started late August, early September. With every parameter considered, we can say that the region lost 20 to 25% of the total harvest.

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