



# IRANCY

## Domaine Benoit Cantin

### Appellation Village 2019

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.

Bourgogne vintage 2019 : 2019 was a year of great contrasts in terms of the weather. Winter was mild with temperatures higher than average in December and February. Rain was variable with a wet December and less precipitation in February. Clement temperatures in March were followed by cold weather with frost episodes at the beginning of April. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June. Summer was hot and dry, but the wines nonetheless revealed a good vigor. With fine weather continued through to September, and ripening happened at a good pace. Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.



**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