



# IRANCY-Domaine Benoit Cantin

## Appellation Village « la Grande Côte » 2019

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.

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:** 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



## 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**

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 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.**