



# IRANCY

## Domaine Benoit Cantin

### Passetoutgrain 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:** 66% Gamay; 34% Pinot Noir

**Soil:** Kimmeridgian limestone & clay

**Viticulture:** Sustainable viticulture with plowing, manual harvest with mechanical storing.

**Winemaking:** Traditional fermentation 10 days, in thermo-regulated vats.

**Tasting Notes:** This wine has a nice crimson tint. Its nose is delicate, fruity with red berries notes. This wine has a short maturation and no oak to make it very fresh and light

**Ageing Potential:** 2 to 10 years

**Food Pairing:** Any kind of meat except beef. This wine will be a good match for cheeses as well. Could be enjoyed has a cocktail with 1/5 of cassis syrop, this cocktail is called a cardinal.