



# IRANCY

## Domaine Benoit Cantin

### Passetoutgrain 2018

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:** 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.