

VINS DE BOURGOGNE

## IRANCY 2022

### Christophe Patrice

This vintage serves as a synthesis of our winemaking for several reasons :

1. It originates from a blend of various plots, all within the IRANCY appellation (covering approximately 15 hectares).
2. It consistently takes center stage during tastings.

All our IRANCY wines are meticulously hand-harvested and undergo partial and/or occasional aging in oak barrels. Overall, it serves as an ambassador vintage for both the appellation and the specific year.

The 'Pinot Noir' grape variety, a noble Burgundian grape, thrives on our hillsides, revealing the full richness of our terroir. The vineyard exposure ranges from southeast to southwest, and with an average vine age of 35 years, it imparts a depth of typicity as profound as the vines' roots.

After navigating the challenges of 2021, vintners find renewed joy in the 2022 vintage. While spring frosts appeared at the end of March, their impact on the vines was minimal, as the vineyard was still in the bud-swelling stage. The exceptionally warm spring of 2022 invigorated the vegetation, and a dry spell persisted throughout July, ensuring the vines' excellent health – no rain, no diseases!

These cumulative phenomena led to superb, highly homogeneous maturity, followed by intense solar concentration, resulting in a harvest of unforgettable quality.

The wines from this vintage embody power, roundness, and complexity simultaneously. Exuding a resolute sunniness, the aromas bear the imprints of concentration, leaning toward pronounced notes of black fruits and cherries.

The palate is luxuriously full and ample without any hint of aggression, while spices enhance a rich aromatic palette, naturally evoking roasting – a rare feat for a wine aged without barrels.

Serving temperature: 15 to 18°C

Pairs well with : red meats, pan-fried vegetables, au gratin and sauced dishes, as well as cheese and charcuterie platters.

Aging potential in stable, temperate conditions: approximately 8-10 years

