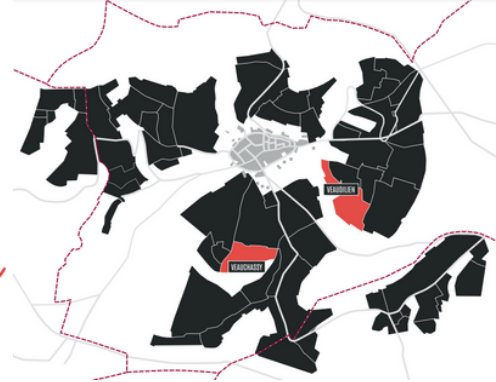




Caves Baptiste Bienvenu



Irancy "Les Terres Oubliées"

[An exceptional cuvée sculpted by a blend of two terroirs.]



Terroir

Burgundy – Appellation: Irancy.

Localities of the harvested plots: L'adroit de Veaudillien and Veauchassy.

The village of Irancy is located 15 km from Auxerre in the hollow of a valley whose slopes are covered with vineyards and cherry trees.

The Irancy "Les Terres Oubliées" is an exceptional cuvée combining two of the most prestigious plots of the Irancy terroir.

Authentic writings as early as 1832 quote: the climates of Vauchassy and Veaudillien.

Our clay-limestone terroir is composed of clay, in which there is a variable proportion of limestone.

Kimmeridgian terrain dating from the Jurassic period, from the geological strip of the Aube.

Surface area

The total planted area of the Irancy vineyard is 200 hectares. We harvest 3.10 hectares out of a total of 6 hectares in the Veauchassy and Veaudillien appellations.

Annual production

15 000 bottles of Irancy « Les Terres Oubliées ».

Grape variety

Red wine made from 95% Pinot Noir and 5% from Pinot Gris.

Average age of the vine

30 at 40 years.

Work of the wine

We prune these parcels of vines in simple Guyot. The grapes are harvested at full maturity.

Type of sustainable cultivation: throughout the year, soil maintenance is carried out mechanically to avoid chemical weeding.

Vinification

Once the grapes have been sorted and destemmed, we initiate the alcoholic fermentation in thermoregulated stainless steel tanks to carefully control the maceration process of the berries. To prevent excessive extraction during maceration, we refrain from performing punching down. Instead, we employ a daily pumping over technique to gently irrigate the grape marc, extracting tannins, color, and specific aromas from the skins. This process helps us achieve the desired balance and expression in the final product.

Ageing

Once the alcoholic fermentation is finished, we place our Irancy "Les Terres Oubliées" in barrels for a period of 10 to 13 months depending on the vintage.

Character of the wine

The tannins are very supple and feminine. This vintage doing wonders will keep up to fifteen years.

Robe

Pretty garnet and dark color.

Nose

Aromas of undergrowth and ripe cherries that will make you travel through the cherry trees of Irancy.

Taste

In the mouth, already very pleasant to taste, it promises wonders if you let it wait.

Food and wine pairings

It will go perfectly with a duck breast, game or a cheese platter from the region.

Service

Serve between 15 and 17 degrees. Alcohol content: 13%.

Container available for sale

75 cl.

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION