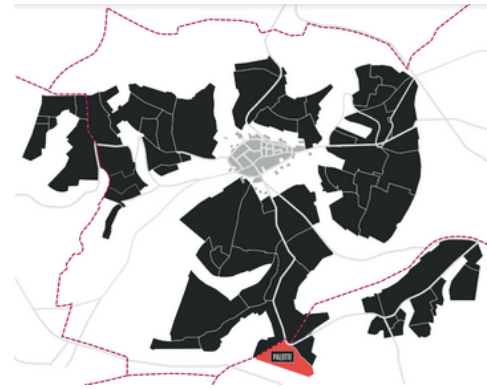




Caves Baptiste Bienvenu



Irancy "Palotte"

[A wine and a grape variety with an iconic reputation]



Terroir

Burgundy - Appellation: Irancy.

The village of Irancy is situated 15 km away from Auxerre, nestled in a valley where vineyards and cherry trees grace the slopes. The vineyard parcel "Palotte" is ideally exposed to the south.

Our terroir is characterized by a clay-limestone composition, with varying proportions of limestone within the clay. The soil originates from the Kimmeridgian era, dating back to the Jurassic period, and belongs to the geological region of Aube.

Surface area

The total planted area of the Irancy vineyard is 200 hectares.

We harvest 2.5 hectares out of total of 6 hectares in the "Palotte" appellation.

Annual production

10 000 bottles of Irancy « Palotte ».

Grape variety

Red wine made from 90% Pinot Noir grapes and 10 % César grapes.

Average age of the vine

90 years.

Work of the vine

We prune these parcels of vines in simple Guyot and Caesar pruning. 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 regulate the maceration process of the berries. In order to prevent excessive extraction during maceration, we abstain from performing punch-downs. Instead, we employ a daily pumping-over technique to gently irrigate the cap of grape marc, facilitating the extraction of tannins, color, and specific aromas.

Ageing

Once the alcoholic fermentation is complete, we place our Irancy "Palotte" in barrels for a period of 15 to 24 months, depending on the vintage.

Character of the wine

Framed, beautiful tannic structure. This cuvée full of energy and vivacity will keep for many years.

Robe

Dark and bright disc color.

Nose

A deep complexity between aromas of black cherries, blackberries and blackcurrants, nuanced by spicy and woody notes by the ageing.

Taste

In the mouth, the attack on the cherry is slightly lively. In the middle of the mouth, the tannins are melted and bring a pleasant roundness that completes a beautiful vivacity always on the fruit slightly marked by ageing. The finish is long with a beautiful bitterness.

Food and wine pairing

It will go perfectly with your dishes in sauce, leg, game or duck confit.

Service

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

Container available for sale

75 cl, 150 cl and 300 cl

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