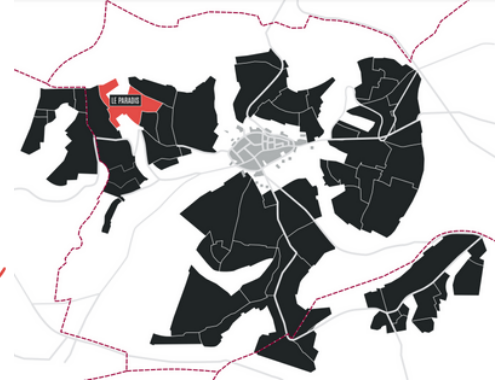




Caves Baptiste Bienvenu



Irancy "Paradis"

[A very elegant cuvée rich in red fruits.]



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 about 60 ares out of a total of 9 hectares in the "Paradis" appellation.

Annual production

Between 1,500 and 3,000 bottles of Irancy "Paradis".

Grape variety

Red wine made from 100% Pinot Noir grapes.

Average age of the vine

35 to 40 years.

Work in the vineyard

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 carry out a cold pre-fermentation for 7 days before starting the alcoholic fermentation in thermoregulated stainless steel tanks to control the maceration of the berries.

To avoid too much extraction during maceration, we do not practice punching down. And to extract the tannins, the color and some aromas, we water the cap of Marc by a daily pumping over.

Ageing

Once the alcoholic fermentation is complete, we place our Irancy "Paradis" in barrels for a period of 18 to 24 months depending on the vintage.

Character of the wine

A very elegant nugget that reveals its assets gradually. The material is contained and charming with its spicy notes and forest fruits. The overall impression is airy with a twirling tannin. It is a wine with excellent aging potential and to be tasted between 5 and 30 years.

Robe

Carmine color and purple reflections.

Nose

A crunchy nose of cherry and red fruits such as raspberry and cherry, with a striking floral dimension.

Taste

Its mouth leaves a lasting imprint on the mineral tongue with silky tannins. The length in the mouth is of a beautiful intensity.

Food and wine pairings

A wonderful cuvée for game birds and furr. Ideal also on cold cuts, terrines, red meats or cheeses.

Service

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

Container available for sale

75 cl and 150 cl

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