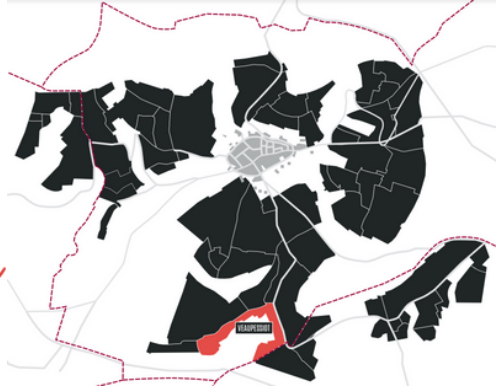




## Caves Baptiste Bienvenu



# Irancy "Veaupessiot"

[The cuvée "Charles le Chauve" ».]



### **Terroir**

Burgundy - Appellation: Irancy.

Localities of the harvested plots: Veaupessiot.

The village of Irancy is situated 15 km away from Auxerre, nestled in a valley where vineyards and cherry trees grace the slopes.

It was in the year 861 that Charles II, known as "the Bald," confirmed his donation of a vineyard located in Veaupessiot to the monks of the Abbey of Saint-Germain d'Auxerre, who were the lords of the parish of Irancy. The Veaupessiot plot is exposed to the south and southwest, capturing optimal sunlight on a clay-limestone terroir. 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 42 ares hectares out of a total of 5 hectares in the "Veaupessiot" appellation.

### **Annual production**

Between 2,000 and 3,000 bottles of Irancy "Veaupessiot".

### **Grape variety**

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

### **Average age of the vine**

70 at 80 years.

### **Work of the vine**

We prune these parcels of vines in simple Guyot and Caesar pruning. The grapes are harvested at full maturity. 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 employ a daily pumping over technique to gently irrigate the grape marc, facilitating the extraction of tannins, color, and specific aromas. This method allows us to achieve the desired balance and expression in the final wine.

### **Ageing**

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

### **Character of the wine**

With a beautiful and well-balanced structure, the "Veaupessiot" leaves a lasting impression with its remarkable equilibrium between robust tannins and exquisite finesse. This prestigious wine is meant to be cherished and reserved for your most special occasions. Its aging potential ranges from 20 to 30 years, allowing it to develop further complexity and depth over time. It is a true gem that should be carefully kept and savored on those truly memorable moments.

### **Robe**

Dark and garnet color..

### **Nose**

Aromas of black fruits such as blackberry and blackcurrant, nuanced by smoky and woody notes by the ageing.

### **Taste**

In the mouth, the attack on black fruits is slightly lively. In the middle of the mouth, the tannins are silky and bring a lot of finesse. The finish is long with a beautiful bitterness.

### **Food and wine pairings**

Goes perfectly with your red meats, your dishes in sauce or game.

### **Service**

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

### **Container available for sale**

75 cl, 150 cl, 300 cl and 1200 cl.

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