

Irancy

LES MAZELOTS



TECHNICAL DATA

GRAPE VARIETY
Pinot Noir

SOIL
Marl and limestone

ASPECT
Southwest

VITICULTURE
HVE level 3

AGING
Tank, Nov. to June

SERVING TEMPERATURE
13–16°C

CELLARING POTENTIAL
5–10 years

I. Vines

The vineyard is located in the village of Irancy, at the site known as Les Mazelots, on the upper layer of the Jurassic composed of marl and limestone, with a southwest exposure. Pinot Noir vines aged 50 years over 1.5 hectares, for a yield of 45hL/ha.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

Our grapes are destemmed and vatted for a 48-hour cold pre-fermentation maceration, then the fermentation begins naturally, with a light daily pumping-over to wet the cap; any form of excessive extraction is avoided in order to obtain fine, digestible wines.

The devatting is done in such a way as to avoid the use of a pump. The vinification is carried out in accordance with Burgundian tradition: total alcoholic and malolactic fermentation, combined with the controlled use of a few modern techniques aimed at improving quality and freshness. Aging takes place from November to June, followed by a light filtration before bottling by us at the estate.

III. Tasting

The nose reveals red fruit — raspberry, cherry, morello cherry — with blackcurrant, blackberry and, with age, spice, truffle and leather. Full-bodied and rich, well balanced between structure and vivacity.