

CHABLIS  
gueguen  
CELINE FREDERIC

IRANCY  
LES MAZELOTS

VINES

The plot is located in the village of Irancy Lieu-dit Les Mazelots on the upper layer of the Jurassic composed of marl and limestone, with a South-West exposure.

**Surface** : 1,5 ha

**Middle Age** : 50 years old

**Yield** : 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.

VINIFICATION

Our grapes are destemmed and vatted for a 48-hour cold pre-fermentation maceration, then the fermentation begins naturally, a light daily pumping over to water the cap is carried out, any form of extraction is prohibited in order to obtain fine and 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 the Burgundian tradition: total alcoholic and malolactic fermentation, combined with the controlled use of a few modern techniques aimed at improving the quality and freshness of the wines. The aging takes place from November to June. A very light filtration before bottling by us at the Domaine.

TESTING

On the nose, the red fruit "points": raspberry, cherry, hint of morello cherry. The black fruit - blackcurrant, blackberry - enhances this lively and fresh aromatic range on a more heady tone. The violet sometimes brings floral accents. Older, the Irancy will evoke spices, truffle, leather, undergrowth. On the palate, quite full-bodied and rich, the Irancy presents a well-marked balance between substance and liveliness. A few years of aging give it elegance and relief.

Should be served between 13 and 16° Celsius and has an aging potential of 5 to 10 years.

