

SERT GOUL

IRANCY

PINOT NOIR

ROBERT GOULLEY

OUTSILLS & LA PRO





# ROBERT GOULLEY

# Irancy Red



#### **TERROIR**

The soil is Portlandian from the Upper Jurassic composed of limestone.

#### LOCATION

Irancy is located in the hills of Auxerre, with a South exposure.

#### IN THE VINEYARD

The vines are 30 years old and give 40 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environnemental Value certification -HVE-.

## VINIFICATION & MATURING

- The whole bunches go into the tank
- · Alcoholic fermentation between 28° C and 32° C
- Short fermentation on the skins -about 2 weeks- with daily pumping-over for maximal extraction Freerun juice and press-juice are vinified separately but reassembled for the malolactic fermentation.
- Bottled by us at the Estate

Alcohol content: 12.5 % vol.

### SERVING & TASTING

Irancy offers a fresh and intense nose, slightly spicy, dominated by red fruit -the authentic Pinot Noir-. In mouth, the freshness of the attack of red fruits -Raspberries, cherries, blackcurrants...- is followed by a slight tannic intensity. It ends on a harmonious final touch.

 $\textbf{Ageing potential}: 5 \ \text{years, 5 to 10 years -} \textbf{Serving}: To be served between 14 ^{\circ}\text{C} \ \text{and } 16 ^{\circ}\text{C}.$ 

To be enjoyed with red meat and poultry, either grilled or roasted.

# **SPECIFICATIONS**

Other labels: Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products



