

IRANCY "CÔTE DU MOUTIER"

2019



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Pinot Noir (95%) César (5%)

👑 SOIL
clay-limestone

👑 VINIFICATION
Stainless steel tank, between 20° and 28°C.

👑 AGEING
16 - 18 months in 100% oak barrels.

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
45 hl/ha

👑 AGEING
5 - 10 years

👑 SERVING TEMPERATURE
Between 15° et 18°C.

SITUATION

The "Côte du Moutier" climat is located in Irancy and benefits from a southern exposure. Côte du Moutier" means 'Côte aux Moines', as this climat belonged to the Abbey of Saint-Germain d'Auxerre.

TASTING AND FOOD PAIRINGS

Our Irancy "Côte du Moutier" has a beautiful crimson color. It's a tannic wine with great power, accompanied by black fruit aromas and spicy notes.

It goes perfectly with white meats in sauce, red meats and cheeses.