

DOMAINE BENOÎT CANTIN

IRANCY

ORIGIN

Irancy, Burgundy, France

WINE TYPE & VARIETIES

Still red, Pinot Noir and Caesar

VINEYARD

Blend of several lieu-dits

SOIL

Limestone, marl and clay from Kimmeridgaen

AGE OF VINES

30-40 y/o

VITICULTURE

Organic lines

VINIFICATION

Manual harvest, destemmed grapes, 10-15 days temperature controlled vatting, indigenous yeast, spontaneous fermentation, 12 months aging in 228 L barrels with various age

“Benoît makes wine in a supple style ideal for restaurants. Does this Irancy realize how good it is? Just a supremely well crafted wine.” – Vinous Media

Family owned for 5 generations, Domaine Benoît Cantin covers 13.5 Ha in the heart of the Irancy vineyards. Benoît took over in 1994 and wish to establish in a few years his son Felicien or his daughter Emeline at the domaine. Benoît Cantin does not want his vineyard to be certified organic to keep his liberty in term of farming practice, but his philosophy is to respect his Terroir and the nature. Benoît is part of a program name Biodivineto, which goal is to protect the biodiversity in the vineyard.

Both wines from Cantin are vinified the same way. It's made with Pinot noir with some traces of Caesar. Vatting for 10 to 15 days in temperature-controlled vats. The grapes at Cantin are all destemmed. Ageing in 228L barrels for 1 year with a selection of oak barrels of different ages. The La Grande Côte climate is one of the best hillsides in Irancy.

Irancy is located in Burgundy, in the district of Yonne, at 18Km from Chablis. The vineyards of Irancy cover 160 hectares (20 growers). The soil is compose of limestone, marl and clay from the Kimmeridgaen.



VIN

EST. 2012