

Château du Val de Mercy

Irancy

This AOC received the appellation at community level in 1999 and covers, in Pinot Noir or César red wines, the three villages of Irancy, Cravant and Vincelottes.

Type of grape: Pinot Noir - 10 000 vine stocks/ha

Average age of vines: 35 years

Bottle closure: premium natural cork and capsule

Soil: In Irancy, the vineyard, facing full south, is situated on a brown marly limestone slope, attributable to the Kimmeridgian period, about 200 metres above sea level.

Know-how: Maceration in vats for three weeks, with manual punching down and pumping over followed by ageing in oak barrels for 12 months.

Tasting - conserving: Garnet robe with shades of violet and purple. Fruity nose with a bouquet of red and black berries (raspberry, cherry, blackcurrant, blackberry), spicy scents (licorice, pepper) and a slightly oaky that brings complexity to our Irancy. In the mouth, the attack is friante and round. Its tannins melt, giving way to a firm and velvety structure.

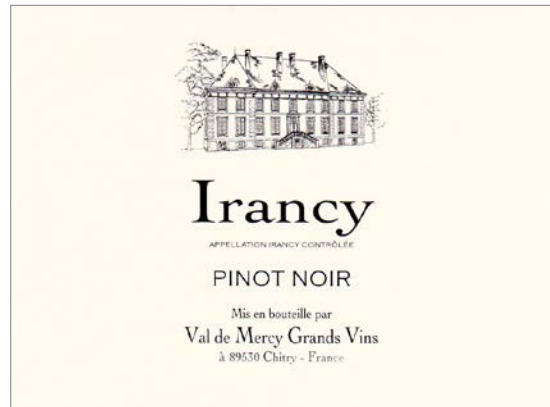
A pleasant wine to drink young. 3 to 10 years of maturation will give it a velvety and round texture, along with some notes of wild fruit.

Gastronomy: Of tannic yet charming texture, our Irancy is an ideal accompaniment to dishes with strong and succulent flavours, such as grilled meats and stews. The hot and cold 'pâtés en croûte' (pies) are also the Irancy ideal partner, with its tannins balancing the very smooth texture of the gourmet dishes.

Do not hesitate to combine it with your cheese platter: Camembert, Comte, Brillat, Soumaintrain, etc.

Recommended serving temperature : 15-16° C.

Acidity:	3,0 gr
Alc.:	12,8%
Resid. sugar:	0,6 gr



Domaine du Château du Val de Mercy

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