

MAISON DE LA CHAPELLE

IRANCY 2017

TASTING NOTES

Aromas of ripe cherries, raspberries and dark chocolate introduce the 2017 Irancy, a medium to full-bodied, fleshy and muscular wine framed by powdery tannins. Produced entirely from free-run juice, it's a dramatic, more modern rendition of Irancy that will offer a broad drinking window. – William Kelley

VINTNER	Delphine & Grégory Viennois
WINEMAKER	Grégory Viennois
VARIETAL	100% Pinot Noir
APPELLATION	Irancy
SOIL	Calcareous clay, Kimmeridgien
VINIFICATION	wood & concrete 10% stems
PRODUCTION	3000 cases



BACKGROUND

Partners in life and in wine, Delphine & Grégory Viennois are both natives of Burgundy. Growing up in Burgundy, it was natural that Grégory should pursue a degree in oenology and after college he honed his craft alongside Nadine Gublin, winemaker for Domaine Jacques Prieur. He also worked at Domaine de l'Arlet. In 2001, he went to Bordeaux joining the team at Chateau de Smith-Haut-Lafitte in Graves. His career continued on to the Rhône where he became Technical Director for Michel Chapoutier. Since 2011, Grégory has been Technical Director for Domaine Laroche in Chablis.

The appellation of Irancy covers 300 hectares, of which about 180 are planted just a few kilometers from Chablis. The south-facing sloped vineyards enjoy a mild and sunny micro-climate, sheltered from any cold north winds. In the tiny village of La Chapelle-Vaupelteigne the Viennois family "Maison" serves as their winery, cellars, home, and gathering place for friends and winemakers from this small appellation on the rise. At the Maison Grégory and Delphine continue their Burgundian heritage – truly homemade wines.