

David Renaud

Irancy 2010



The domain, owned by the family for 4 generations, is located in Irancy few kilometers away from Chablis. It is a part of the Auxerrois vineyard in the region of Yonne.

David Renaud learned from his ancestors the exigency, the rigor and the passion for work.

The priority for David is the culture of the domain, his goal is to have a moderate grape production with the best possible quality; this is the reason why he decided to conduct his domain in organic culture.

The domain owns 30 plots (11ha), most of the vines are more than 60 years old.

Appellation: Irancy

Grape Varietal: 100% Pinot noir

Location: Irancy

Quantity produced: 53,000 Bottles

Soil: Clay limestone Kimmeridgian

Vineyard density: 7600 Vines/Ha

Yield: 45hl/Ha

Average Age of the Vines: 50 years

Harvest: Manual and Mechanical around September 15th-20th, fully destemmed.

Vinification: Use of indigenous yeast. Alcoholic fermentation during maceration in steel tank. Maceration for 10-14 days, pumping over and punching down daily. Racking after a fully Alcoholic fermentation. The marc is slightly pressed and then blended with the free run juice. Malolactic fermentation is done and finished in spring time. Slight Kieselguhr filtration.

Alcohol content: 13.5%

Aging potential: 10 to 20 years

