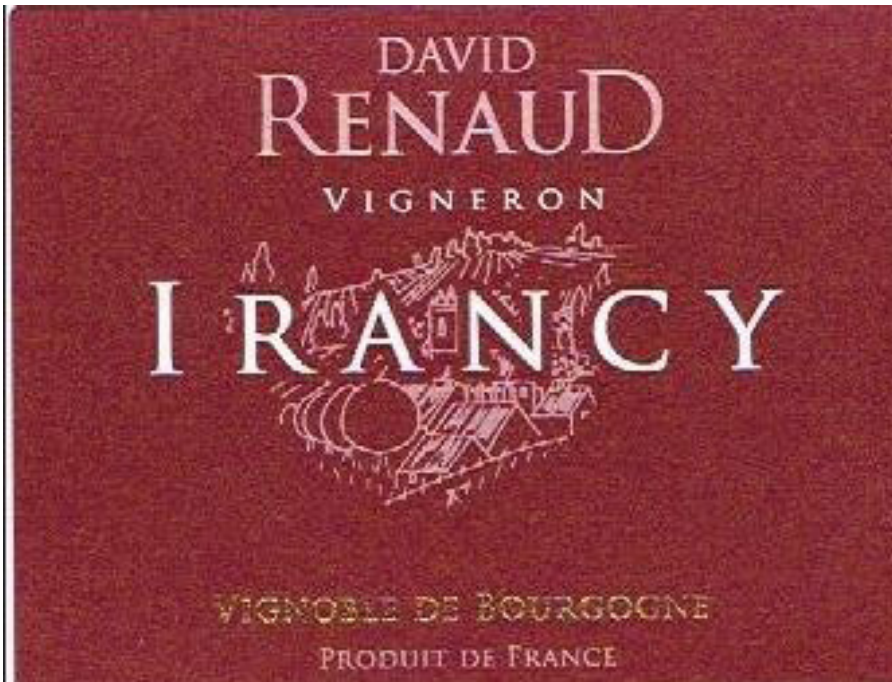


DAVID
RENAUD
VIGNERON

PROFILE

Sometimes referred to as the red wine of Chablis, Irancy is in the Côte Auxerrois, just north of the Cote d'Or. It is a 100% red wine appellation devoted to the production of Pinot Noir. David Renaud's domaine, which has been in his family for four generations, sits on 11 hectares under vine on soils of Kimmeridgian marl and brown limestone. It unfurls within the best territories in Irancy, Vincelottes and Cravant, at altitudes ranging from 150-250 meters. "I like to think of myself as an orchestra conductor," says Renaud, "who is able to create beautiful compositions thanks to the talented people working with and around me." He continues: "Without these people wine would not exist, and I would not be a winemaker."



SPECIFICATIONS

Wine: Irancy

Varietals: 100% Pinot Noir

Appellation: Irancy AOC

Soil: Kimmeridgian clay and limestone

Vineyard Age: 40 years

Yield: 45 hl/ha

Harvest: Manual and mechanical

Agricultural Method: Ecocert
Certified Organic 

Production: 45000 bottles

Vinification: Alcoholic fermentation during maceration in steel tank with use of indigenous yeasts. Maceration for 10 days, with daily pumping over and punching down. The wine is then racked after fermentation. The marc is slightly pressed and then blended with the free run juice. Slight Kieselguhr filtration. The wine is aged in stainless steel tanks for 10-12 months.

Alcohol: 13.50%

Residual Sugar: 3.30 g/l



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