

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 Kimmeridgean 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: Cremant de Bourgogne Blanc de Noir Brut

Varietals: 100% Pinot Noir, Clone 41B

Appellation: Cremant de Bourgogne AOC

Exposure: South

Soil: Kimerigian limestone

Vineyard Age: 40 years

Pruning: Guyot Simple

Vine Density: 9600 vines/ha

Yield: 45 hl/ha

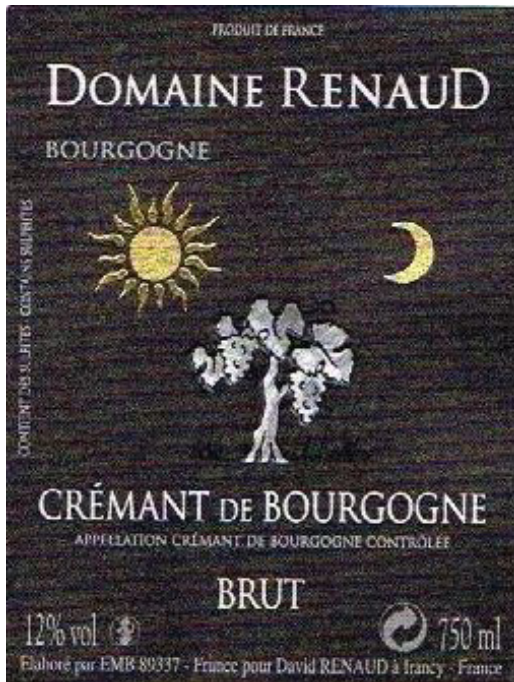
Harvest: Manual

Agricultural Method: Ecocert Certified Organic 

Vinification: Méthode Champenois. Secondary fermentation takes 16-18 months on average

Alcohol: 13.50%

Residual Sugar: 0.50 g/l



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