

THE SOURCE

Producer	Thierry Richoux		
Wine	2014 Irancy, Rouge		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	<p>The hamlet of Irancy is tucked in at the bottom of an amphitheater covered in Pinot Noir vines about a 20 minute drive west from the center of Chablis. It shares the same basic geology as Chablis: Portlandian limestone on the upper, flat sections and Kimmerigeian limestone marls not so far down the slope and going all the way to the bottom. Irancy has a special climate for Pinot Noir because of its horseshoe shape that faces south, west and north, with another face that wraps outside the southwest corner with more south and west expositions, like Veaupessiot and La Palotte. The Pinot Noir from the north face is often used for cremant or rosé because it has a more difficult time ripening. César, another red grape known for its rusticity and untamed character, is only found in Richoux's La Palotte cuvée, while the rest of the reds remain 100% Pinot Noir.</p>		
Soil	Kimmeridgian limestone marls, Portlandian limestone scree and clay		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average age 30-35 (2019)	Altitude(m); Aspect	180-240; Multiple aspects in all directions except north
Vinification	After picking by hand the grapes are 100% destemmed and cold soaked for three days before starting their 2-3 week spontaneous fermentation in stainless steel. Malolactic is finished naturally by the end of spring (normally, but the climate is changing things). Pre-2018 there was no SO2 before fermentation and none made throughout the élevage until bottling.		
Aging	Two years total before bottling: first year in inox and the second in 228-liter old oak barrels and 50-80hl foudre		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Aperol, Mineral, Griotte, Sweet Rose, Textured, Good Angles, Fresh, Supple in Warm Years		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5-13.5	Titrateable Acidity (g/L)	4.5
pH	3.4-3.5	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Thierry Richoux
Read more about The Source and Thierry Richoux at www.thesourceimports.com