

# THE SOURCE

## Thierry Richoux 2017 Irancy, Rouge Les Cailles

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| Varietal(s)   | Pinot Noir   |
| Region        | Burgundy, France   |
| Short Summary | Thierry Richoux and his sons, Gavin and Félix, craft impressive age-worthy wines southwest of Chablis, in Irancy, an appellation specializing in Pinot Noir. Sharing the same basic geology as Chablis, Irancy's small amphitheater faces all directions but east, and includes a slope on the outside of the U, on the south hill that faces south and west—home to the lieux-dits, Veaupessiot and Palotte. Their organic and biodynamically farmed vineyards on a variety of aspects on mostly steep slopes are composed of limestone marl and clay. All grapes for red wines are hand-harvested, vinified with native yeasts, (sometimes with stems) and aged in a mix of 500l barrels, 40hl-55hl foudres and steel vats. In addition to their range of Irancy reds, they also produce a méthode Champenoise sparkling and a Rosé from Pinot Noir. |
| Terroir       | 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, the location of La Palotte and Veaupessiot. Les Cailles is inside the amphitheater on a soft slope of old vines. It's notably more firm, mineral and straight than Veaupessiot and by comparison usually needs even another year or two for the charm to emerge.                   |
| Cellar Notes  | 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.  |
| Farming       | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist  |
| Alcohol %     | 12.5-13.5  |
| Total SO2     | None Added—Very Low—Low—Medium—High  |

To learn more about The Source and Thierry Richoux, visit [www.thesourceimports.com](http://www.thesourceimports.com).