

THE SOURCE

Producer	Thierry Richoux		
Wine	2014 Irancy, Rouge Les Cailles		
Region and Country	Burgundy, France		
Varietal(s)	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 Kimmerigean 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.		
Soil	Kimmeridgian limestone marls and with heavy clay soils and less rocks		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	50 yr ave (2019); 7-8 parcels, 1.77ha	Altitude(m); Aspect	270; South
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 elevage until bottling.		
Aging	2.5 years total elevage time: First year in stainless steel, the remainder in old 228-liter barrels (none new)		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Earthy, Mineral, Animal, Structured, Stony, Tannic, Red and Dark Fruit, Energetic, Muscular, Angular		
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