



Athénaïs

Irancy

Chérelle 2012

Project

« Athénaïs » is the negoce brand created by Athénaïs De Béru in order to expand the range of wines of her domain, the Château de Béru. This negoce brand was a project since many years, it was born based on a close selection of parcels and growers cultivating grapes in the respect of Burgundy's terroirs.

Grape Variety

Pinot Noir – Pinot Gris

Terroir

The Irancy Chérelle vineyard is located on a beautiful hillside, facing South/South-West dominating the village of Irancy, on the right bank of the river Yonne. The slopes are composed of Kimmeridgian marls with limestones soils at 250 meters of altitude. In this specific vineyard, some Pinot Gris are growing in harmony with the Pinot Noir.

Vineyard

Grapes are cultivated in harmony with the nature, in organic viticulture and in biodynamy.

Date of harvest

End of September

Vinification and aging

The grapes are handpicked at maturity in 10kg crates by Athénaïs de Béru's team, then grapes are taken to the domain, in Béru. The harvest has been vinified with full bunches of grapes, naturally without any added sulfites. The wine has been aged during 18 months in oak barrels from 4 to 6 wines and then has been bottled without any filtration or fining.

2012 vintage

The vintage 2012 was a complicated year in Burgundy, due to an accumulation of heavy rains and hailstorms. But the rays of sun in September contributed to a nice concentration and to a beautiful maturity, which confirms the dynamic of 2012 vintage.

Irancy Chérelle offers a red, solid, yet charming wine with a bouquet of fruits aromas (blackcurrant, cherry, raspberry, blackberry...) floral and special white pepper notes thanks to the combination of the pinot noir and the pinot gris.