

GRANDS VINS DE BOURGOGNE



MAISON DE LA CHAPELLE

IRANCY

2021

Vineyards & terroir

Climates: Paradis, Renouel, Beaux Monts, Bâtardes

Grape variety: pinot noir

Soil: calcareous clay on Kimmeridgien deposits

Density of planting:

7700 feet/ha

Age of the vines:

30 to 50 years

Harvest, vinification & ageing

Date of harvest:

September 25, 2021

Harvest: manual,

85% destemmed, 15% whole bunches

Vinification: in wooden and concrete vats

Extraction: punching of the cap, light pumping over

Duration of maceration:

15 days

Ageing: 100 % in

“Bourguignon” barrels of 2 to 5 wines

Decanting: natural, after racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

November 23, 2022

Production : 2700 bottles and 40 magnums



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89800 La Chapelle-Vaupelteigne

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IRANCY

« Les Bâtardes » 2021

Vineyards & terroir

Climate: Les Bâtardes

Grape variety: pinot noir

Soil: calcareous clay on
kimmeridgien limestone

Exposure: North-West

Slope: 10-15 %

Density of planting:

7 700 feet/ha

Age of vines: 30 years

Harvest, vinification & ageing

Date of harvest:

September 25, 2021

Harvest: manual,

60% destemmed, 40% whole
bunches

Vinification: in open tapered
vats of 10 and 15 hl

Extraction: punching of the
cap, light pumping over

Duration of maceration:

15 days

Ageing: 100 % in

“Bourguignon” casks of 1, 2 and
3 wines

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

November 23, 2022

Production: 1 200 bottles



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IRANCY

« Les Beaux Monts » 2020

Vineyards & terroir

Climate: Les Beaux Monts

Grape variety: pinot noir

Soil: calcareous clay on
Kimmeridgien deposits

Exposition: South

Slope: 40-45 %

Density of planting:

7700 feet/ha

Age of the vines: 35 years

Harvest, vinification & ageing

Date of harvest:

August 20, 2020

Harvest: manual,

60% destemmed, 40% whole
bunches

Vinification: in open tapered
vats of 15 and 20 hl

Extraction: punching of the
cap, light pumping over

Duration of maceration:

15 days

Ageing: 100 % in

“Bourguignon” casks of 1,2 and
3 wines

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

November 19, 2021

Production: 1 200 bottles
and 60 magnums



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MAISON DE LA CHAPELLE

IRANCY

« Version Libre » 2020

This cuvée is made completely without sulphites and illustrates our desire to produce a wine in a pure and original way.

Vineyards & terroir

Climates: Beaux Monts & Bâtardes

Grape variety: pinot noir

Soil: calcareous clay on Kimmeridgien deposits

Exposition: North-East & South

Density of planting:

7700 feet/ha

Age of the vines: 30 to 35 years

Harvest, vinification & ageing

Date of harvest:

August 20, 2020

Harvest: manual,

60% destemmed, 40% full

Vinification: in open tapered vats of 15 and 20 hl

Extraction: punching of the cap, light pumping over

Duration of maceration:

15 days

Ageing: 100 % in

“Bourguignon” casks of 1,2 and 3 wines

Decanting: natural, after racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

November 19, 2021

Production: 660 bottles and 60 magnums



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GRANDS VINS DE BOURGOGNE



MAISON DE LA CHAPELLE

BOURGOGNE ALIGOTÉ

2021

Vineyards & terroir

Grape variety: aligoté

Soil: limonstone clay on

Kimmeridgien deposits

Exposition: South &

South-East

Density of planting:

7700 feet/ha

Age of the vines: 30 to 35 years

Harvest, vinification & ageing

Date of harvest:

September 27, 2021

Vinification: direct pressing

Ageing: 100 % steel vat

Decanting: natural, after

racking in stainless steel vat

Tartaric stabilization: yes

Fining: bentonite clay

Filtration: light

Date of bottling:

April 21, 2022

Production: 3900 bottles



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