



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Irancy, Domaine Ternynck

Price	£20.99
Code	IRAN010

This beautiful red wine comes from the small village of Irancy in Northern Burgundy and is produced using the Pinot Noir and César grapes. Rich in tannins, lively in colour, the César is a noble grape which lends the wine an interesting personality.

Tasting Notes:

Medium-plus in colour with a fine floral top line. The bouquet is bursting with fruit aromas of blackcurrant, Morello cherry, raspberry and blackberry. Floral, liquorice and pepper notes. A wine with energy and complexity and good intensity of flavour with a big finish and good length.





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Specification	
Vinification	Fermentation using natural yeasts. Matured for 12 months in French oak (10% new oak).
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Irancy
Type	Red Wine
Grape Mix	90% Pinot Noir, 10% César
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2021
Body	Elegant, refined and supple
Producer	Domaine Ternynck
Producer Overview	Irancy is situated in the Grand Auxerrois region and stands on the right bank of the Yonne river, some 15 kilometres South of Auxerre and South-West of Chablis. It is a typical wine-growing village of the district. The slopes are for the most part composed of Kimmeridgian marls with an admixture of brown limestone soils and the Pinot Noir grape flourishes at altitudes of 130 - 250 metres. Domaine Ternynck is run by Laurent and Marie-Noelle Ternynck and have produced some an amazing example from this very interesting area.
Closure Type	Cork
Food Matches	Irancy cries out for dishes with strong, meaty flavours. Spare ribs and other barbecued meats will find it an enthusiastic partner because it combines virile tannins with real aromatic power.
Press Comments	Will Lyons, The Times, December 2025, 'Christmas wines for every occasion and every budget': "A lighter red from northern Burgundy. Made from pinot noir and césar, this bursts with cherry and blackcurrant aromatics."