



IRANCY

2022

Vineyards & terroir

Climates: Les Beaux Monts,
Les Bâtardes, La Grande Côte,
Renouel

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 08, 09, 10, 2022

Harvest: manual,

80% destemmed, 20% 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” barrels of 4 to
10 wines for 12 months

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

September 11, 2023

Production : 12 000 bottles and
60 magnums



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89800 La Chapelle-Vaupelteigne

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IRANCY

« Les Bâtardes » 2022

Vineyards & terroir

Climate: Les Bâtardes: 0,80ha

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 08, 09, 10, 2022

Harvest: manual,

80% destemmed, 20% 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 2 to
5 wines for 14 months

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

October 17, 2023

Production: 3 600 bottles and
60 magnums



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IRANCY

« Les Beaux Monts » 2022

Vineyards & terroir

Climate: Les Beaux Monts: 1ha

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:

September 08, 09, 10, 2022

Harvest: manual,

50% destemmed, 50% 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 2 to
5 wines for 14 months

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

October 17, 2023

Production: 3 300 bottles
and 60 magnums



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IRANCY

« Version Libre » 2022

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

Vineyards & terroir

Climates: Les Beaux Monts (50%), Les Bâtardes (25%), La Grande Côte (25%)

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:

September 08, 09, 10, 2022

Harvest: manual,

50% destemmed, 50% 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 2 to 5 wines for 12 months

Decanting: natural, after racking in stainless steel vat

Tartaric stabilization: no

Fining: no

Filtration: no

Date of bottling:

September 11, 2023

Production: 1 100 bottles and 30 magnums



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GRANDS VINS DE BOURGOGNE



MAISON DE LA CHAPELLE

BOURGOGNE ALIGOTÉ

2022

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 20, 2022

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 25, 2023

Production: 6 000 bottles



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GRANDS VINS DE BOURGOGNE



MAISON DE LA CHAPELLE

CHABLIS

2022

Vineyards & terroir

Vineyards & terroir Grape

variety: Chardonnay from
Chichée et Préhy

Localization : Préhy et Chichée

Soil: limonestone clay on
Kimmeridgien deposits

Exposition: East & South East

Density of planting:

7000 feet/ha

Age of the vines: 45 years

Harvest, vinification & ageing

Date of harvest:

September 3, 2022

Vinification: direct pressing

Ageing: steel vat and 8 months
in demi-muids

Decanting: natural, after
racking in stainless steel vat

Tartaric stabilization: yes

Fining: yes

Filtration: light

Date of bottling:

May 09, 2023

Production: 9000 bottles



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