



# Domaine Ilarria

## Irouleguy Blanc

FRANCE, PYRÉNÉES ATLANTIQUE, IROULEGUY AOC

WHITE

### WINERY OVERVIEW

Situated in the heart of the village of Irouleguy, this domaine has been in Peio Espil's family for several centuries. Singularity and identity are not empty words in the Basque country. Working the vineyards in organic viticulture, certified for 15 years, reinforces the expression of the terroirs and the local varieties. This "rootedness" shows itself to be anything but static for Peio Espil, this pilgrim of the vinous ideal, a true researcher of the appellation. Fleshy, profound, free in their expression, the wines have now attained a level of quality which make them stylistic models which should cause vigneronns from outside of Irouleguy to question themselves.

### VINEYARD

Irouleguy, a small appellation located in the Basque foothills of the Pyrenées in the extreme southwest corner of France, has long been dominated by the cooperative, producing 85% of the wine of the 175 hectare appellation. Over the past decade, a number of vignerons have left the co-op to produce their own wine. Today, there are 11 independent vigneronns in Irouleguy. Domaine Ilarria has 10 hectares near the village of Irouleguy, less than 10 km from the border with Spain. The vines are mostly 20-40 years old, though some vines have reached 60 years of age. With most of the vineyards on very steep gradients of up to 60%, everything must be done by hand in these vineyards.

### TERROIR

Hillside clay & limestone

### VITICULTURE

Wanting to preserve the tradition of the house and respecting the nature, the vines are worked according to the principles of organic farming. Thus, vines are fertilized primarily with compost. The application of fertilizer is not systematic, just as needed, to promote the expression of the soil. Vineyard rows remain naturally grassy and are maintained by mowing during the spring and summer. In the autumn, sheep graze the parcels as maintenance. As far as treatments are concerned, the products are primarily sulfur and copper, which are used minimally.

Allowing weeds to grow alongside the vines naturally maintains the life of the soil, protecting it from the sun and the bad weather. This method of cultivation has been inspired by the field of natural agriculture developed by Mr Masanobu Fukuoka for more than 20 years. This method of cultivation leaves a large part of action to the nature, minimizing any mechanical, human, animal intervention in the concern of saving of energy, the soil itself being here more solicited, for the research of a more great expression of a terroir.

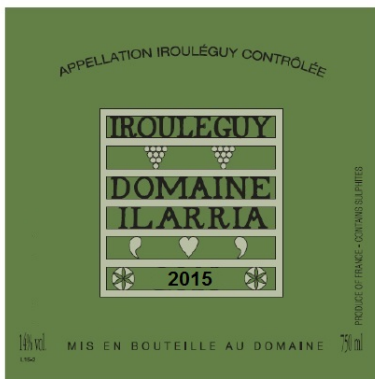
### VINIFICATION

To preserve the intrinsic qualities of grapes, the wines are worked as naturally as possible. Thus, all fermentations are made with natural yeasts and indigenous bacteria. No chaptalization, no de-acidification, or other chemical or technological intervention that can transform the original product. After a fermentation on the skins at cool temperatures, the wine is fermented in stainless steel vats. Then, the wine goes through malolactic fermentation.

90% Petit Manseng and 10% Petit Courbu

### AGING

The wine spends 9 months in 700 liter casks.



### WINEMAKER

Peio Espil

### FARMING

Certified Organic

### VARIETALS

Petit Courbu, Petit Manseng

### FEATURES

Natural

### ABV

14%

### AVAILABLE SIZES (L)

0.750

