



VOLNAY

Finesse and delicacy



PRESENTATION

Shallow clay soils, chalky brown in Les Grands Champs and almost chalky white in Les Vaux.

VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

VINIFICATION

Harvesting by hand into crates, careful sorting on a vibrating table, traditional vinification (cap punching and pumping over) with indigenous yeasts, a small proportion of the harvest (15%) is kept in whole bunches, rather long maceration (more than 15 days), temperature control at the end of alcoholic fermentation to ensure a good polymerisation of the tannins, gravity-fed transfer in the cool vaulted cellar, ageing in oak barrels for 10-12 months, 25% new barrels, blending in stainless steel vats after racking where the wine is pumped using air, and lastly bottling without filtration.

TASTING & PAIRING

Delicate aromas of red and black cherries, well-structured on the palate with pronounced yet fine tannins. Suggested food pairing: Bresse chicken fricassee with mushrooms.

KEY INFO

Region: Bourgogne
Varietal: Pinot Noir
Colour: red

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