

VOLNAY PREMIER CRU "LES BROUILLARDS" DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Silty clay soil containing pebbles
Surface area of the vineyard : 0,79 ha
Age of vines : 35-40 years old



PRESENTATION

Volnay is one of the renowned village appellations in the Côte de Beaune, located just south of Pommard. It is reputed for its supple, elegant wines that are often considered "feminine" as opposed to its neighbour Pommard, which has a reputation for its powerful, structured, "masculine" wines.

Contrary to what one might think, "Les Brouillards" (fog) has nothing to do with the weather. The name comes from the Old French word "breuil", which referred to a place in which thickets or young forest habitats once abounded.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Deep nose revealing scents of red fruit (cherry, raspberry...) enhanced by notes of mild spices and a touch of liquorice. Soft, silky and elegant on the palate, this charming wine boasts great aromatic complexity that lends it lovely balance.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed red and white meats

Medium cheeses

Recipe suggestion: veal blanquette with morel mushrooms

QUOTES

Wine Spectator: 89/100 (2020)

Allen Meadows: 89/100 (2019)

Allen Meadows: 91/100 (2018)

