



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown calcareous clay soil



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.

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 (20 to 30% new barrels) for 14 to 16 months.

TASTING

Very elegant nose redolent of red fruit (cherry, raspberry...), which will evolve over the years toward notes of mild spices and a touch of cinnamon. Soft, elegant and generous on the palate, this wine boasts lovely structure and a long, intensely fruity finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

