

VOLNAY 2020

Located on the heights of the "Côte de Beaune", on a steep slope of the Chaignot hill, this lovely village stands amongst the vineyard.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

The grapes are purchased in different and complementary places (Echards, Grands Champs, Poisots, Famines), blended directly in the tanks. The soil of Volnay is lighter and stonier than its neighbour Pommard. Volnay produces elegant and fruity wines.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay, silty clay

Production area : 98 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted out to keep only the healthy grapes at an optimal ripeness

100 % destemmed grapes

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Volnay wines are feminine, if only one word shall be used. Evolving throughout red fruits and violet aromas, their roundness makes them very seducing, with soft or tougher tanins. It is a distinguished and elegant wine, known as a great representative of the Côte de Beaune.

Food pairings

Ideal with roasted game birds and strong cheeses.

Serving temperature : 17-19°C

Should be drunk between : 2022-2029

