

VOLNAY 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

70 % destemmed grapes, 30% whole berries

Alcoholic fermentation in open vats: 18 days

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% 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 : 2021-2029

