



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## VOLNAY 2011



### VINEYARD

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

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 98 ha

Altitude : 230-250 m

Average age of vines : 40 years

### VINIFICATION

100% Pinot Noir

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

100 % destemmed grapes

Fining: yes

20 days of fermentation on the skins at cold temperature

13% vol.

### TASTING

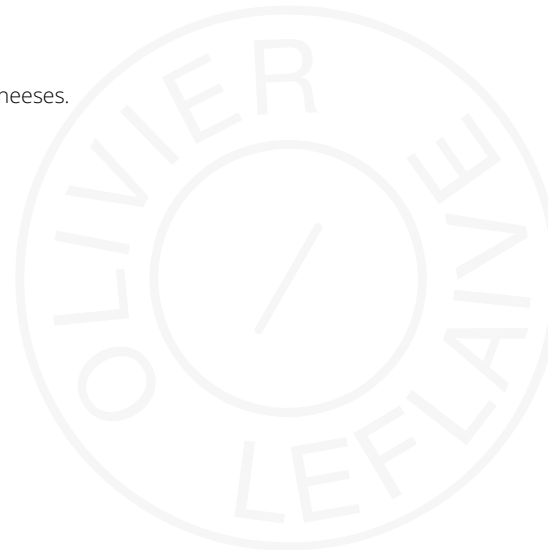
#### Tasting note

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 meat and strong cheeses.

**Serving temperature :** 17-19°C



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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