

VOLNAY 1ER CRU CLOS DES ANGLES 2019

Volnay 1er Cru "Clos des Angles" is a vineyard located at the corner of two tracks.



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

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloped soil is shallow. The style of the wine is fairly full-bodied, like Pommard, the neighbouring village. Our cuvee is produced with the purchase of grapes from several small plots in this terroir.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay, silty clay

Production area : 3,34 ha

Altitude : 250-300 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

50 % destemmed grapes, 50% whole berries.

Alcoholic fermentation in open vats: 21 days

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

14,5% vol.

TASTING

Tasting note

A fine and elegant wine: nose of crunchy fresh fruits, a refined and velvety substance.

Food pairings

Ideal with red meat cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

Serving temperature : 17-19°C

Should be drunk between : 2022-2032

