

VOLNAY 1^{ER} CRU MITANS 2019

In the old French language, "Mitans" means the middle, therefore a vineyard located in the middle of the slope.



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

It is a small terroir with clayey limestone soil, drained because of gravel in depth. Famous as one of the best climats from the village, "Mitans produces fleshy and racy wines, worth ageing". Our supply comes from two plots and one of them is more than hundred-year-old.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 8,54 ha

Altitude : 250-300 m

Average age of vines : 80 years

VINIFICATION

100% Pinot Noir

50% whole berries, 50 % destemmed grapes

Alcoholic fermentation in open vats: 16 days

17 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

With a nose of red berries, violette and plume, soft and elegant tannins, les Mitans present a distinguished and feminine wine, largely known in the village of Volnay.

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 : 2021-2031

