

## **VOLNAY 1<sup>ER</sup> CRU MITANS 2017**

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



### **VINTAGE**

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### **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 : 3,98 ha

Altitude : 250-300 m

Average age of vines : 80

### **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 % 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 prune, 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

