

VOLNAY 1^{ER} CRU MITANS 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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)

13,5% vol.

TASTING

Tasting note

This wine has a delicate nose with aromas of fresh red fruits, enhanced with elegant floral notes and a hint of sweet spices. On the palate, it offers a silky texture and a fine structure, marked by velvety tannins and a beautiful acidity, conferring freshness and balance.

Food pairings

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

Serving temperature : 17-19°C

Should be drunk between : 2023-2033

