

VOLNAY 2024

Located on the heights of the "Côte de Beaune", on a steep slope of the Chaignot hill, this lovely village stands amongst the vineyard.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

The grapes are purchased in different and complementary places: Echards, Grands Champs and Poisots. The soil of Volnay is lighter and stonier than its neighbour Pommard. Volnay produces elegant and fruity wines.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay, silty clay

Production area : 87 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 15 days

16 months (whose 4 months in stainless steel tank)

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

13,5% vol.

TASTING

Tasting note

The nose reveals aromas of grenadine and red fruits, with structuring but already well-melted tannins. The nose opens on smooth and tangy red fruits. A lovely freshness with a hint of white pepper. The palate opens on a juicy fruit and already silky tannins. A fruity delight with an elegant shape.

Food pairings

Ideal with "boeuf bourguignon" beef casserole in red wine sauce.

Serving temperature : 17-19°C

Should be drunk between : 2027-2033

