

VOLNAY 1ER CRU CLOS DES ANGLES 2024

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



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

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloping soil is shallow.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay, silty clay

Production area : 4,57 ha

Altitude : 250-300 m

Average age of vines : 40 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 20% of new oak)

13,5% vol.

TASTING

Tasting note

The nose display ripe and fleshy fruits with fresh figs notes. The palate is coated and silky, with a velvety grain. A touch of spices enhances the whole and brings depth.

Food pairings

Goes very well with meat: Beef in sauce, stuffed quail, fillet of lamb with reduced jus.

Serving temperature : 17-19°C

Should be drunk between : 2028-2036

