Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2016

VINEYARD

The grapes are purchased in different and complementary places called (Echards, Grands Champs, Poisots, Famines), blended directly in the tanks. The soil of Volnay is lighter and stonier than the soil of its neighbour Pommard. Volnay produces elegant and fruity wines.
Wine-Growing method: Sustainable
Harvest: 100 % manual
Soil : Calcareous clay
Production area : 98 ha
Altitude : 230-250 m
Average age of vines : 46

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
100 % destemmed grapes

Alcoholic fermentation in open vats: 19 days

19 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

Volnay wines are feminine, if only one word shall be used. Evolving throughout red fruits and violet aromas, their roundness makes them very seducing, with soft or tougher tanins. It is a distinguished and elegant wine, known as a great representative of the Côte de Beaune.

Food pairings

Ideal with roasted game birds and strong cheeses .

Serving temperature : 17-19°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION