Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# VOLNAY 2012

## 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 more stony than the soil of its neighbor 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 : 40 years

## 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
20% whole berries, 80% destemmed grappes
Finning: no
15 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% 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 the game animals roasted and the strong cheeses .

**Serving temperature :** 17-19°C

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