

# Volnay IER Cru

Les Brouillards

2013

PLOT  
Volnay Ier Cru

GRAPE  
Pinot Noir

HARVEST  
08/10/2013

AREA  
0.26 Ha

EXPOSURE  
South East

BOTTLING  
PROCESS  
28/01/2015

GROUND  
White argovian limestone

SULPHITES (TOTAL  
SO<sub>2</sub>)  
46 mg/L

CONSERVATION  
POTENTIAL  
8 to 15 years

## VINIFICATION

Les Brouillards is a climat of 5.63 ha in the appellation of Volnay. The name originally comes from "Breuillat" meaning the presence of young wood.

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 2-3 weeks during alcoholic fermentation. The wine is then put in oak barrels (no new oak), by gravity, for 12 months.



## TASTING NOTES

On the visual side, the wine is ruby red, of medium intensity. The nose is fresh red fruit that stands out with intense aromas. The mouth is round and powerful.