

Volnay IER Cru

Les Brouillards

2014

PLOT
Volnay Ier Cru

GRAPE
Pinot Noir

HARVEST
15/09/2014

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
01/03/2016

GROUND
White argovian limestone

SULPHITES (TOTAL
SO₂)
68 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 in the winery, the grapes are de-stemmed and then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels by gravity (50% new oak) for 15 months. No filtration or fining is performed



TASTING NOTES

The color is revealed under a garnet red. The nose develops aromas of jammy red fruits. The mouth is full, round and enveloping. The finish is long and intense.