

Volnay IER Cru

Les Brouillards

2018

PLOT
Volnay Ier Cru

GRAPE
Pinot Noir

HARVEST
04/09/2018

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
10/02/2020

GROUND
White argovian limestone

CONSERVATION
POTENTIAL
8-15 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 directly put in tank, whole cluster. 30% this vintage. Cold pre-fermentation maceration is performed for 5 days. 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 (25% new oak) for 15 months. No filtration or fining is performed.



TASTING NOTES

The aromatic is complex, on black fruits and floral notes. On the palate, a blend of elegance and power reveals a concentrated wine. The finish is long on the black fruits.