

# Volnay

2021

## PLOT

Volnay

## GRAPE

Pinot Noir

## HARVEST

23/09/2021

## AREA

0.08 Ha

## EXPOSURE

South East

## BOTTLING PROCESS

12/12/2022

## GROUND

White Argovian limestone

## CONSERVATION POTENTIAL

5-10 years

## VINIFICATION

This parcel is located in the Climat "Les Brouillards" but in the Village appellation and not 1er Cru. The peculiarity lies in the fact that the rows of vines start with the Village appellation for the first 50 meters, then the rest of the rest of the rows are in 1er Cru.

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 (20% new oak) by gravity for 12 months. No fining is performed.



## TASTING NOTES

Lovely dark plum fruit aroma touched with spice. The texture is ripe and supple, with balanced acidity and impressive density. -  
Decanter 2021 - Charles Curtis MW -