

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

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.