

Volnay 1ER Cru

Les Brouillards
2016

PLOT
Volnay 1er Cru

GRAPE
Pinot Noir

HARVEST
23/09/0016

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
10/04/2018

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 in the winery, the grapes are directly put in tank, whole cluster. 100% 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 (50% new oak) for 16 months. No filtration or fining is performed.



TASTING NOTES

The color is on a rich and deep red. The nose is very complex, with undergrowth notes, red fruits and violets. The palate is dense, elegant and pleasant. This wine should refine and develop its bouquet over time.