

# Volnay IER Cru

Les Brouillards  
2017

PLOT  
Volnay Ier Cru

GRAPE  
Pinot Noir

HARVEST  
11/09/2017

AREA  
0.26 Ha

EXPOSURE  
South East

BOTTLING  
PROCESS  
20/02/2019

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

We find generosity and fruity amplitude. Full mouth with beautiful spices giving rhythm and voluptuous tannins.