

# Volnay IER Cru

Les Brouillards  
2021

PLOT  
Volnay Ier Cru

GRAPE  
Pinot Noir

HARVEST  
23/09/2021

AREA  
0.26 Ha

EXPOSURE  
South East

BOTTLING  
PROCESS  
12/12/2022

GROUND  
White argovian limestone

CONSERVATION  
POTENTIAL  
5-10 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, 100% destemmed. 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 14 months. No fining is performed.



## TASTING NOTES

Pale ruby hue and less forward initially but opens with time. There is a bit of reduction at first, but the wine is much more impressive on the palate, with somewhat imposing tannins and a marvelously lingering finish. - Decanter 2021 - Charles Curtis MW -