

# Volnay

2017

## PLOT

Volnay

## GRAPE

Pinot Noir

## HARVEST

11/09/2017

## AREA

0.08 Ha

## EXPOSURE

South East

## BOTTLING PROCESS

11/12/2018

## GROUND

White Argovian limestone

## CONSERVATION POTENTIAL

5 to 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 (no new oak) by gravity for 14 months. No filtration or fining is performed.



## TASTING NOTES

Light color and fruity nose, a little simple at the moment, with a little bushy and ferruginous accents. Mouth quite wild with notes of cherry and blood orange.