

Volnay

2016

PLOT

Volnay

GRAPE

Pinot Noir

HARVEST

23/09/0016

AREA

0.08 Ha

EXPOSURE

South East

BOTTLING PROCESS

08/01/0018

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

The color is on a light brilliant garnet. The nose has a medium intensity and is on the red fruits (cherries / strawberries) with a hint of licorice. The mouth is slightly toasted, with some tight tanins that will be softened with aging.