

# Volnay

2020

## PLOT

Volnay

## GRAPE

Pinot Noir

## HARVEST

31/08/2020

## AREA

0.08 Ha

## EXPOSURE

South East

## BOTTLING PROCESS

13/01/2022

## GROUND

White Argovian limestone

## CONSERVATION POTENTIAL

10-15 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 (20% new oak) by gravity for 12 months. No fining is performed.



## TASTING NOTES

Yes! Beautiful depth of crystal-clear red fruit - gorgeous! The tannin is practically absent here but there's nothing louche about this wine - it's properly shaped and very mouthwatering. The finish is well-sustained and slowly mouth-watering. Great villages! - BILL NANSON BURGUNDY REPORT 2020 -