

Volnay

2022

PLOT

Volnay

GRAPE

Pinot Noir

HARVEST

02/09/2022

AREA

0.08 Ha

EXPOSURE

South East

BOTTLING PROCESS

18/01/2024

GROUND

White Argovian limestone

CONSERVATION POTENTIAL

5-8 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

Bright ruby red color with garnet highlights. The nose is intense and reveals aromas of fresh red fruits and flowers. On the palate, the wine is elegant and silky, with a fine tannin structure.

JM 88-91