

Volnay

2023

PLOT

Volnay

GRAPE

Pinot Noir

HARVEST

14/09/2023

AREA

0.08 Ha

EXPOSURE

South East

BOTTLING PROCESS

24/01/2025

GROUND

White Argovian limestone

CONSERVATION POTENTIAL

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 cellar, the grapes are destemmed and then directly vatted. Spontaneous fermentation then begins. Vatting lasts 3 weeks. The wine is then aged in oak barrels for 12 months (20% new wood). No fining is carried out.



TASTING NOTES

Vibrant ruby-red color with garnet highlights. The nose is intense, revealing fresh red fruit and floral aromas. On the palate, the wine is elegant and silky, with a fine tannic structure.