

Volnay IER Cru

Les Brouillards
2017

PLOT
Volnay Ier Cru

GRAPE
Pinot Noir

HARVEST
11/09/2017

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
20/02/2019

GROUND
White argovian limestone

CONSERVATION
POTENTIAL
8 to 15 years

VINIFICATION

Les Brouillards is a climat of 5.63 ha in the appellation of Volnay. The name originally comes from "Breuillat" meaning the presence of young wood.

After sorting in the vineyard and in the winery, the grapes are directly put in tank, whole cluster. 100% this vintage. Cold pre-fermentation maceration is performed for 5 days. 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 by gravity (50% new oak) for 16 months. No filtration or fining is performed.



TASTING NOTES

We find generosity and fruity amplitude. Full mouth with beautiful spices giving rhythm and voluptuous tannins.