

# Volnay IER Cru

Les Brouillards  
2019

PLOT  
Volnay Ier Cru

GRAPE  
Pinot Noir

HARVEST  
16/09/2019

AREA  
0.26 Ha

EXPOSURE  
South East

BOTTLING  
PROCESS  
07/01/2021

GROUND  
White argovian limestone

CONSERVATION  
POTENTIAL  
5-10 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. 30% 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 (25% new oak) for 12 months. No fining is performed.



## TASTING NOTES

The nose has notes of black fruits and spice with hint of mint . On the palate, the wine is powerful and elegant, the finish is long.