

Volnay 1ER Cru

Les Brouillards
2022

PLOT
Volnay 1er Cru

GRAPE
Pinot Noir

HARVEST
02/09/2022

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
17/01/2024

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, 100% destemmed. 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 14 months. No fining is performed.



TASTING NOTES

Red color with purple hints, the nose presents notes of ripe and concentrated black fruits. The palate reveals the richness of the premier cru with a great maturity and complexity. A touch of acidity balances the wine. JM 89-91 / NM 89-91