

Volnay 1ER Cru

Les Brouillards
2023

PLOT
Volnay 1er Cru

GRAPE
Pinot Noir

HARVEST
14/09/2023

AREA
0.26 Ha

EXPOSURE
South East

BOTTLING
PROCESS
17/03/2025

GROUND
White argovian limestone

CONSERVATION
POTENTIAL
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 cellar, the grapes are destemmed and vatted directly. A 5-day pre-fermentation cold maceration is carried out before spontaneous fermentation begins. Vatting lasts 3 weeks, and the wine is then aged in oak barrels (25% new) for 14 months. No fining is carried out.



TASTING NOTES

Red in color with violet highlights, the nose reveals notes of ripe, concentrated black fruit. The palate reveals the richness of the Premier Cru, with great maturity and complexity. A touch of acidity balances the whole.