



VOLNAY

Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 1,80 acres of vines were planted in 1960, 1990, 1998 and 1999.

Details

A total of 5 parcels planted between 1960 and 1999. Two are classed 1er Cru, Ronceret and Brouillards. Too small in size, we have declassified the two 1er Cru parcels and assembled them as one cuvée.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then aged in French oak barrels (33% new). Bottled at the winery after aging for 15 months.

Particularity

The fine Pinot Noir of Volnay is expressed here with delicate complexity. The terroir gives a round wine with red current and spice characters. Age for 3-10 years. Consume at 15°C.

Tasting

The Volnay is a full-bodied wine, vigorous and elegant, enabling the wine to be drunk relatively early or after a few years aging with roast beef, chicken or hard cheeses.

Laurent Pillot advices

Enjoy this feminine wine of velvety body and fleshy mouthfeel anytime during the day or night. It will always seduce.