VOLNAY

Village

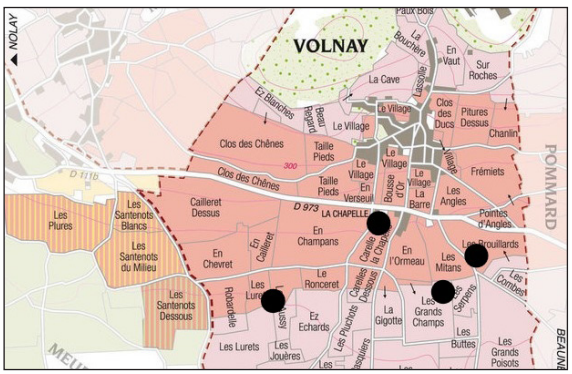
VINEYARD

GRAPE VARIETY: Pinot Noir
EXPOSITION: Four plots, with some part classified 1er Cru, facing East.
SOIL: Clay and limestone
SURFACE: 0,65 hectare
VINEYARD AVERAGE AGE: 45 years
AVERAGE PRODUCTION: 4 000 bottles

VINIFICATION

HARVEST: Manual and sorting.
VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.
MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

«Sustained ruby color and beautiful brilliance. Delicate aromatics of cherries and redcurrants, well developed and extremely pleasant. The palate presents a silky flesh, beautiful tannins, which are well-balanced and will permit this wine to age.»

FOOD & WINE PARING:
Match with roasted poultry or white meat.
AGING POTENTIAL: 2 to 6 years
SERVICE TEMPÉRATURE: 16°C