



BOURGOGNE CÔTE D'OR

Climat: Blend of several parcels in the commune of Volnay (Coulézain, Les Petits Prés, and Les Lurets).

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 5 years

Food and wine pairings

Red meats, meat in sauce, and mature cheeses.

Serving temperature

14° to 16°C.

Tasting notes

A beautiful, bright ruby-red colour.

The nose is fresh and elegant, dominated by fresh fruit aromas.

On the palate, the wine is supple, lightly structured, fresh, and fruity.



Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

Ageing

Ageing takes place partly in oak barrels for 18 months in our cellars, and partly in stainless steel vats (malolactic fermentation completed). Bottling is carried out at the estate.