



VOLNAY 1^{ER} CRU « Clos des Chênes »

Climat: Clos des Chênes

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 10 years (a wine with great ageing potential).

Food and wine pairings

Roasted or grilled red meats, meat in sauce or game, and matured cheeses.

Serving temperature

15° to 18°C.

Tasting notes

D'une couleur rouge rubis, profond et brillante.

Un nez complexe avec des arômes de fruits rouges mûres et quelques nuances de sous-bois.

En bouche, on retrouve un vin puissant et fin, d'une grande complexité aromatique et d'un bel équilibre.



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

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.