



# VOLNAY

**Climat:** A blend of several parcels (Les Petits Gamays, Les Lurets).

**Grape variety:** 100 % Pinot noir

**Harvest:** Hand-picked

## **Ageing potential**

Over 5 years

## **Food and wine pairings**

Beef, veal, lamb, meat dishes with sauce, and mild cheeses.

## **Serving temperature**

15° to 18°C.

## **Tasting notes**

Deep, brilliant ruby red in colour.

The nose is fresh, marked by aromas of small red berries.

On the palate, the wine reveals elegance and finesse, with a complex profile and notes of ripe fruit.



## **Vinification**

The grapes are transported in crates from the vineyard to the estate. After being sorted on the sorting table, the bunches are lightly crushed. Maceration takes place with whole clusters, without punching down, using only daily pump-overs to extract the full aromatic and colour potential of the wine. The vatting lasts around 15 days and includes alcoholic fermentation. Pressing is carried out in the purest Burgundian tradition, as it has been for generations, using a press equipped with the latest technology. The wines are then racked and transferred to barrels.

## **Ageing**

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