



VOLNAY

« Les Grands Poisots »

Climat: Les Grands Poisots

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 8 years.

Food and wine pairings

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

Serving temperature

15°C to 16°C.

Tasting notes

A deep, intense ruby red colour.

The nose is seductive and complex, with marked aromas of ripe red fruits.

On the palate, it is full and generous, with great roundness and aromatic complexity. The slightly present tannins bring a fine structure to the wine.



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.