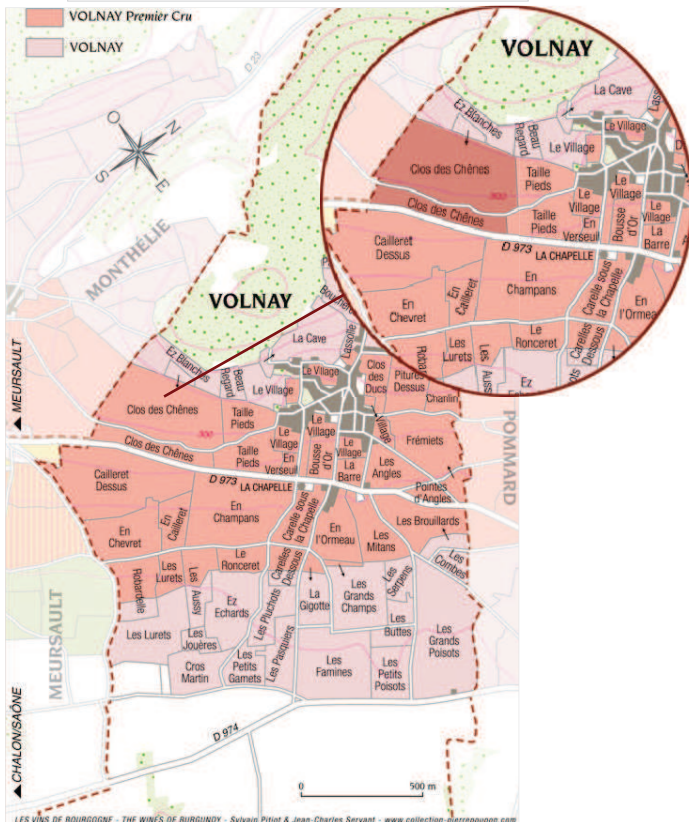
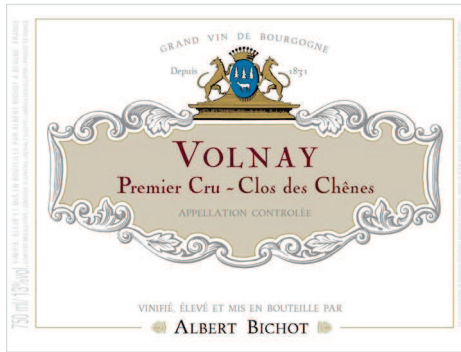


VOLNAY 1ER CRU "CLOS DES CHÊNES"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:
 Middle Jurassic brown
 Calcareous clay soil
 with white marl

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

Ageing:
 100 % oak barrels
 20 to 30 % new oak
 14 to 16 months

Volnay is one of the famous appellations in the Côte de Beaune and is located just above Pommard. This vineyard, which is at the top of the slopes in the southern part of the village of Volnay, owes its name to a former oak (chêne) forest that disappeared several centuries ago. The high proportion of white marl in the soil generally results in later ripening.

Tasting notes

The nose features delicate aromas of red fruit (cherry, raspberry) enhanced by notes of mild spice (cinnamon) with a touch of liquorice. Soft and elegant on the palate, this charming wine boasts remarkably complex aromas and flavours which lend it lovely balance.

Food/wine pairing

Pair with the finest of dishes such as roasts, mildly seasoned red meats, and feathered game. When mature, it is the perfect match for delicate cheeses such as Brie, Chaource, and Reblochon.

Serving and cellaring

Serve between 16°C and 18°C. (60°F - 64°F)

This wine may be enjoyed now, or laid down for 3 to 5 years or more.