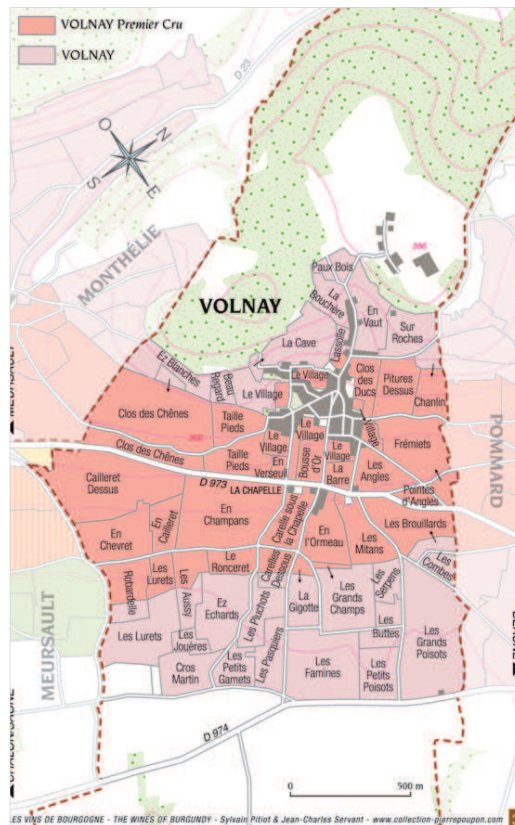
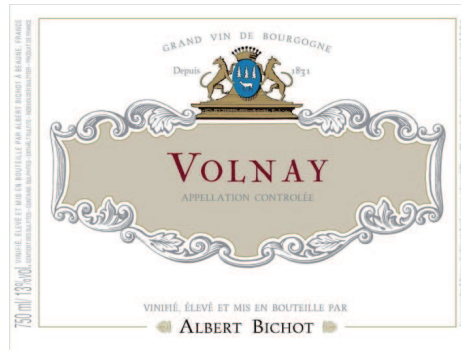


VOLNAY



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

Brown limestone overlying
 Middle and Lower Jurassic bedrock

Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 30 to 35 % new oak
 14 to 16 months

Volnay is one of the Côte de Beaune's most famous "Villages" appellations. It is located immediately south of Pommard. This appellation features Middle Jurassic brown clay limestone soils that yield soft, elegant wines that are considered to be very feminine.

Tasting notes

This wine's elegant, ethereal nose features fruity aromas that will develop over the years into aromas of mild spice with just a touch of cinnamon. Soft and elegant on the palate, almost feminine, this wine is endowed with lovely structure, good volume and an intensely long, fruity finish.

Food/wine pairing

An accompaniment to roasted meats, full-flavoured meat dishes, feathered game, or cheeses such as Brie, Chaource or Reblochon.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

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