

Volnay 1er Cru

LES PITURES

VINEYARD

The vines are located in the village of Volnay, the plot is located north of the village of Volnay, near Pommard, next to the famous Clos des Ducs.

Clay-limestone soil.

Pinot Noir. The pruning is done in Guyot with various green work (disbudding, trellising, topping). The average age of the vines is 45 years.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into barrels (about 15% new wood) where the aging takes place. This lasts 15 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Intense red color. Nose slightly woody, with aromas of red fruits a little candied, aromas of violet. It is a powerful, rich and well-balanced wine. The tannins are relatively young, and soften as they age. Very nice length.

PAIRINGS

Red meats, various cheeses.

SERVICE

14°C