

DOMAINE
Henri
Delagrange

VOLNAY 1er Cru Clos des Chênes

Volnay Premier Cru is an appellation (AOC) for wines from Volnay in Côte de Beaune, Côte d'Or. This is one of the best known Volnay premiers crus. The vines lie on a south to south-east facing slope with a production area of 15 hectares.

Our Volnay 1er Cru Clos des Chênes :

Area : 65.40 ares

Grape variety: Pinot Noir

Exposure: South/South-east

Soil: Bathonian limestone, stony, reddish soil

Age of the vines: Planted in 1939 by Didier's grandfather

Harvest: by hand

Production: 4,000 bottles

Laying down time: 3 to 15 years depending on the vintage

Vinification :

Destemming: 100 %

Time in vat: 18 days in open tanks, with temperature control, occasional punching down

Ageing : 15 months, including 12 months in vats.

Tasting :

The wine is ruby coloured, with very deep aromas, combining pedigree, nobility, power and finesse. Its incomparable bouquet of red fruit and violets delights connoisseurs.

Gastronomy :

It is the ideal accompaniment for roast young guinea fowl or thick veal fillet with morels as well as mild cheeses: Serving temperature: **14 to 16°C**