



VOLNAY 1^{ER} CRU 'Champans'

Acreage	0.2516 hectares
Grape variety	Pinot Noir
Age of vines	40 years
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	1,600 bottles
Laying down	From 2 to 15 years depending on the vintage

VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	15 months in barrels, then 2 months in stainless steel vats (10-20% new barrels)
Fermentation	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

TASTING NOTES

Its deep red robe makes this the most deeply coloured wine of the estate. On the nose, it suggests power and volume, while distilling beautiful notes of ripe red fruits. Its ample palate is pure and well balanced and finishes with the most pleasant fruity notes.

FOOD PAIRING

This wine will accompany characterful dishes, such as game or meats in sauces and will also be divine with soft cheeses, such as Brie or Saint-Marcellin.

Serve at 14 to 16°C