



VOLNAY 1^{ER} CRU 'Clos des Chênes'

Acreage	0.654 hectares
Grape variety	Pinot Noir
Age of vines	Planted in 1939
Soil	Bathonian limestone, stony and ferruginous
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	4,000 bottles
Laying down	From 2 to 15 years depending on the vintage

VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	12 months in barrels, then 4 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

With a beautiful ruby colour, its robe appears luminous and very intense. On the nose, a delicate scent of violets awakens the senses, followed by delicate aromas of red fruits (wild strawberry, cherry) and sweet spices. On the palate, its tannins are silky, velvety and elegant. Very charming, this Volnay is simply irresistible.

FOOD PAIRING

Game birds and delicate meats are ideal partners for this Volnay: a young roasted guinea fowl or a veal haunch with morels will do it justice. It pairs well with mild cheese, such as Comté or Chaource.

Serve at 14 to 16°C