



VOLNAY 1^{ER} CRU 'Santenots'

Acreage	0.1767 hectares
Grape variety	Pinot Noir
Age of vines	40 years
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	200 bottles - 300 magnums
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

A deep, intense and beautiful ruby-red robe. On the nose, it boasts floral and delicate perfumes of violet and rose, joined by small red fruits (strawberry, raspberry). On the palate, the balance is perfect, with silky tannins. A wine of great finesse.

FOOD PAIRING

Its balance and finesse call for delicate dishes: slightly spicy roasted red meat, nicely cooked game birds: capon stuffed with ceps, for example, or farm poultry supreme with truffles. A delicate wine that calls for rather mild or creamy cheese: Brie, Chaource, or even Reblochon.

Serve at 14 to 16°C