



VOLNAY 'Vieilles Vignes'

Acreage	1.8 hectares
Grape variety	Pinot Noir
Age of vines	55 years on average
Soil	A succession of limestone with ferruginous oolites
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	12,000 bottles
Laying down	From 2 to 8 years depending on the vintage

VINIFICATION

Destemming	100%
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

This wine has donned a robe of a beautiful dark red colour with a purple reflection. The nose evokes small black fruits (blackberry, blueberry, blackcurrant). On the palate, its finesse and balance will delight those with the highest of expectations. Its silky tannins make it a charming wine.

FOOD PAIRING

Roasted or slow-simmered poultry will respond well to this wine: Bresse chicken with cream, guinea fowl with cabbage or poached capon. Cheese pairs well too, provided that it is creamy or silky on the palate: Brie or Chaource, for example.

Serve at 14 to 16°C