



VOLNAY VILLAGE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

TASTING NOTES Sustained ruby color and beautiful brilliance. Delicate aromatics of cherries and redcurrants, well developed and extremely pleasant. The palate presents a silky flesh, beautiful tannins, which are well-balanced and will permit this wine to age.

FOOD & WINE PARING: Match with roasted poultry or white meat.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Four plots, with some part classified 1er Cru, facing East.

SOIL: Clay and limestone

SURFACE: 0,65 hectare

VINEYARD AVERAGE AGE: 45 years

AVERAGE PRODUCTION: 4 000 bottles

