

En Bourgogne depuis 1750



Volnay

Volnay 2018

Grape Variety: Pinot Noir

Soil: Marl and limestone

Site: This vineyard is located on the commune of Volnay, famous for its great red wines among the best in the Côte de Beaune.

The Vintage 2018: After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. Vinification: whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting: Bright ruby colour. Delicate fragrances of roses mixed with intense aromas of ripe red berries on a hint of liquorice. Wellbalanced and complex. Supple and elegant texture. Beautiful fruit expression. Well-integrated tannins. Long and spicy aftertaste.

Food pairing: Roasted, grilled or marinated meat, game, classical cheeses.

