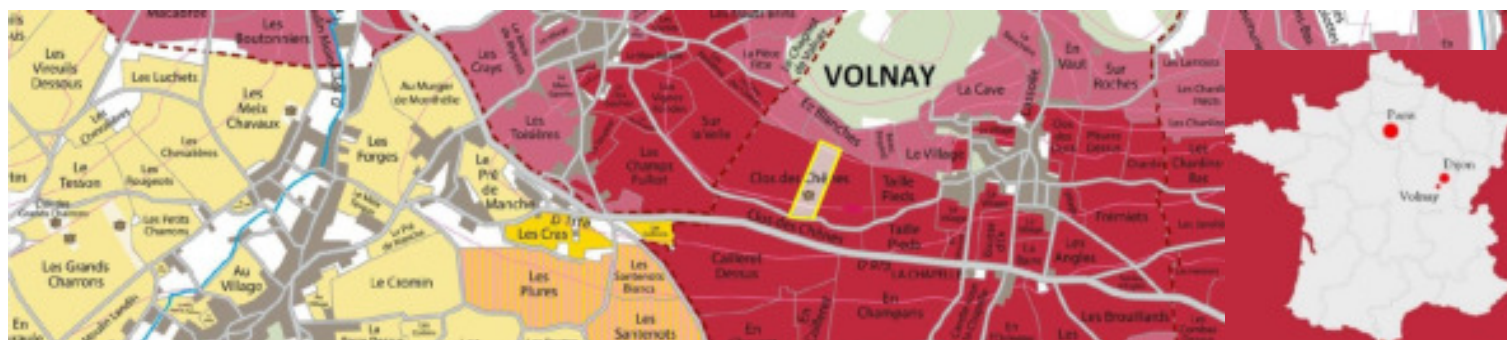


# CLIMAT CARD

## VOLNAY CLOS DES CHÊNES 1<sup>er</sup> CRU



### CLIMAT

Located at around 270 meters above the sea level, at the top of the hillside, the Clos des Chênes is the perfect spot to observe both Volnay and Meursault terroirs.

Name of the climat : Clos des Chênes

Operated vineyard surface : 2.63 hectares

Grape variety : Pinot Noir

Soil : marly limestone

Exposure : East / South-East

Location : top of the hillside

### VINIFICATION AND AGEING

The quality of the terroir and the exposure of the Clos des Chênes provide concentrated little grapes which requires less actions during the vinification.

Harvest : manual harvest followed by a manual sorting and an optical sorting of the grapes

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (30%) as well as in the oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 to 18 months

### TASTING

The bouquet reveals the unique character of this wine: gentle but fleshy with black fruit aromas. This Volnay shows a great power in the mouth, finishing on tight tannins. Great ageing potential.

*Service Temperature* between 15° and 17°C *Food & wine pairings* 🍷 🍴 🍷

*Cellaring potential* from now to 15 years

