



Volnay 1er Cru Clos de la Barre 2011 6x75cl

Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.38

Total Acidity
5.54 g/l

Drinking Window
2025 - 2031

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
23/01/2025

Winemaker Notes

A powerful, elegant wine with concentrated red fruit flavours and vanilla and violet aromas.

Vineyard

Volnay lies roughly in the centre of the Côte de Beaune, bordered by Pommard to the northeast, Monthélie to the west and Meursault to the south. The south-easterly exposed vineyards produce only red wines with 26 Premier Crus. The thin, chalky soil has a high calcium content and yields the lightest most delicate wines. The strip below, where most of the Premier Crus are located, is much lower in chalk with a thin iron rich layer covering a more dense subsoil.

Winemaking

Fermentation takes place in tanks for 3-4 weeks after which the wine is aged in barrels for 12-15 months before being bottled.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Grilled and Roasted Red Meats

Try with roast chicken, salmon, grilled red meats, duck or lamb and cheeses.

