



# Volnay 1er Cru Clos de la Barre 2013 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.00%

## Residual Sugar

less than 2 g/l

## pH

3.49

## Total Acidity

5.66 g/l

## Drinking Window

2024 - 2033

## Tasting Guide



## 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted Red Meats

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

