



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

Tasting note printed
23/12/2024

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.

