



Volnay 1er Cru Clos de la Barre 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.49

Total Acidity

5.66 g/l

Drinking Window

2025 - 2033

Tasting Guide



Tasting note printed

24/04/2025

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

Hand harvested, the grapes are then hand sorted and lightly pressed. Maceration takes place in open wood and steel vats for three to four weeks. The wine is punched down twice a day during fermentation. Maturation lasts 18 months in oak, of which a third is new.

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

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

