



Volnay 2012 6x75cl

Winemaker Notes

Volnay produces some of the most supple, silky, refined and generous wines of all the Côte de Beaune communes, delivering lovely enticing aromas and concentrated succulent fruit on the palate.

Vineyard

Crowned by a limestone plateau, the Volnay vineyards have a sub soil composed of Argovien marlstone and in its bordering parts of Pommard and Meursault, a Bathonien clay and limestone scree. High pebble content. The vineyard altitude varies between 230 and 370 m above sea level.

Winemaking

The fermentation takes place in tank for 3-4 weeks, after the wine is aged in barrel for an average of 12 months before being bottled.

Vintage

It was a vintage born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary; in 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases to save the crop.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.99 g/l

Drinking Window

2024 - 2032

Tasting Guide

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

Tasting note printed

23/12/2024