



Volnay 2013 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

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

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

3.49

Total Acidity

5.54 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

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