



### CLIMAT(S) & SURFACE

Les Ez Blanches [ 0,3430 Ha ]

### CHARACTERISTICS OF THE VINEYARD

This plot benefits from a southeast exposure on the heights of Volnay, in the same line as the Volnay Premier Cru Clos des Chênes. The soil is constituted by sandy marls and by some of the highest levels of limestone of Volnay. It results in a very original wine with nice minerality. This vine is more than 50 years old.

### PRODUCTION

About 1800 bottles are produced each year.

### VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 25% new oak barrels. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 16 to 18 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

### TASTING NOTES

This wine, with a crystal clear ruby colouring, presents aromas of fresh and delicate red berries. The mouth shows typical Volnay elegance and the tannic minerality brings length and freshness.

### FOOD & WINE PAIRING

A perfect wine with delicate white meats. Try it with a light bouillon stew, or veal blanquette.

## VOLNAY

*« The characteristic elegance of a Volnay, coupled with a unique minerality »*

