



## Volnay 1er cru "Les Pitures"

45 years old Vines

### GEOLOGY

The vines are located in the village of Volnay, the plot is located south of the village of Volnay, near Pommard, next to the famous Clos des Ducs. Soil: Hard limestone on the bottom and marly limestone above. The soil is quite cold and composed of clay and heavy limestone. Pruning is carried out in Guyot with various green works (disbudding, trellising, topping).

### VINIFICATION

Manual harvest, sorting on vines then sorting on a sorting table (in certain years, use of an optical sorter) in the vat room.

## AGEING

The grapes, after light crushing and destemming, are placed in stainless steel vats. A small portion of the whole harvest may be incorporated depending on the condition of the raw material. After cold maceration for a few days, the active phase of fermentation takes place with temperature control. During this phase we practice pumping over and/or punching down. After pneumatic pressing, the wines are placed in barrels (around 30% new wood) where aging takes place. This lasted 15 months, during which malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in vats. No fining and light lenticular filtration precedes bottling. Some modifications to the overall technique may be made depending on the vintage. Bottling is done according to the lunar calendar.

## TASTING

Intense red color. Slightly woody nose, with aromas of slightly candied red fruits, aromas of violet. It is a powerful, rich and well-balanced wine. The tannins are relatively young, and soften as they age. Very nice length.

## MEATS

It goes well with fine roasted red meats (mutton chops or shoulders, hare with cherries, etc.) and mature cheeses. Serve at 14°