



Premier Cru

VOLNAY

« CLOS DES ANGLES »

Appellation

Volnay is a village and appellation that stands just south from Pommard and Beaune. Volnay is very distinctive from its neighbouring appellation for its rather fruity and gentle body, and is well recognized to be one of the most elegant wine and appellation in Burgundy.

Vineyard

Clos des Angles" parcel, located at the border with Pommard appellation, refers to its "angles" as it is indeed a triangle shaped parcel. This parcels have a gentle slope and is benefiting from an eastern exposure with an elevation of 250m. The soil, having a high proportion of small gravels and clay, is gifting us with very nice grape ripeness year after year. All what precedes is making this parcel a genuine gem within the Volnay appellation.

Grape variety

Pinot Noir

Age of the vines

25 years

Area

0.14 ha

Date of harvest

28th of September 2013

Ageing

11 months, no use of new French oak

Date of bottling

11th of February 2015

Guard time

Ready to drink now until 2021 and more

> Temperature 16°-18°

Characteristic

After the challenges thrown with the vintage 2012, we were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. After a long winter, a gloomy spring and a fine, providential summer, our pickers had to wait until the end of September to take up secateurs.

Wine-food pairing

Sophisticated poultry dishes (patiently roasted and glazed), Couscous or a tajine with meat or poultry, distinctly flavoured cheeses.

Tasting note

The bouquet reveals blackcurrant with a touch of jammy and toasty characteristics. The palate shows subtle and well-integrated tannins. An outstanding red wine with deep intensity and richness. Very elegant and delicate!

