

Elegance and finesse from a great stony terroir. The silky signature of a renowned Burgundian village.

HÉRITAGE

Volnay

Pitures Dessus



Varietal: Pinot Noir / **Appellation:** Volnay / Rouge
Level: Village / **Average production:** 700 bottles

TASTING NOTES AND PAIRINGS

This wine, with its deep red color and purple highlights, reveals a nose of redcurrant, raspberry, and mocha. Full and rich, it offers a textured and toasted palate, perfect with Citeaux cheese, filet mignon, or a red onion and goat cheese tart! Serve between 14 and 16 °C.

OUR VINEYARD

Facing east/southeast, this 0.12-hectare plot is composed of old vines from massal selection of Pinot Noir. Located at the top of the slope, at an altitude of 340-350 meters, its soil is white, infertile, and quite compact, quickly imposing water-stress conditions on the vines.

VINIFICATION AND AGEING

Hand-harvested. The grapes are rigorously sorted upon arrival at the winery. Partial or complete destemming, depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Decanting, then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

