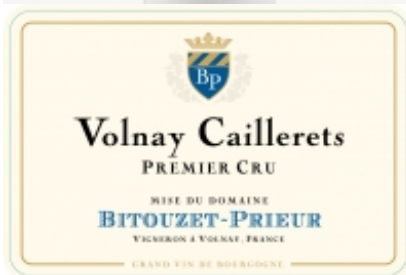


**Classification :**

 1er Cru

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :
16 à 18°C

Durée de conservation :
5 to 10 years

Volnay 1er Cru "Les Caillerets" (Red)

La Côte de Beaune - Pinot noir

Origine

Top of the Volnay slope. To the west of Volnay. Brown calcareous soils on Jurassic bedrock. The dark colour of the soil enables it to warm up quickly. The steep slope reinforces the beneficial effects of the sun created by the southeast exposure.

Vinification

The grapes are harvested by hand and then sorted on arrival at the winery in order to select those which appear to be perfectly ripe. The harvested grapes are totally destemmed and transferred into vat by gravity in order to preserve the integrity of the fruit. They are kept at a cool temperature for 6-8 days to extract their aromatic qualities, and alcoholic fermentation occurs naturally due to the presence of indigenous yeasts. During this phase, we taste the wine to determine whether we should carry out punch down and/or pumping over operations, in order to extract the grapes' noble tannins. After de-vatting, the wine goes into French oak barrels for 12-16 months, during which time malo-lactic fermentation takes place. A light filtration before the wine goes into bottle may be carried out depending on the vintage.

Notes de dégustation :

A beautiful copper hue. A mixture of fruit and spices on the nose. A lovely wine on the palate, full of grace and finesse (Meursault influence), nice balance, soft tannins, good length. There is still some acidity despite its ageing.

Mets d'accompagnements

Perfect with red meat in a sauce and matured cheeses. For example, a filet mignon, a guinea fowl stewed in wine, duck with truffles or partridge with cabbage.