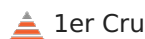




Classification :



1er Cru

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :
15°C

Durée de conservation :
5 to 10 years

Volnay 1er Cru "Taillepieds" (Red)

La Côte de Beaune - Pinot noir

Origine

Volnay hillside, above "Les Champans", at mid-slope level, on a hard limestone based rock from the Jurassic period (middle and upper Oxfordian). Hillsides with a southeast slope providing good exposure to sunlight, enabling the grapes to attain very good maturity. Occasionally, because of the poor soil, the vine is subjected to "water stress".

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 :

Intense red colour. A touch of oak, slightly candied red fruits, violet aromas.

A fine, smooth, meaty wine, displaying great finesse, a certain elegance and a really long-lingering finish. This lovely wine is deliciously full and elegant, with lovely roundness and very pronounced floral fragrances.

Mets d'accompagnements

Pairs well with roast meat, such as roast duck, flambéed woodcock or even a flattened pigeon, as well as cheeses which are not too strong, such as Reblochon.

