

VOLNAY



VINE AND SOIL

It is a blend of three plots of a total surface of 1.28 hectares.

The soil is deep clay silty, from alluvial hillsides.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually, in 25kg cases. The grapes are sorted out, destemmed, not crushed and put into stainless steel tanks by gravity. Fermentation is smooth, in natural yeasts. We punch the cap moderately.

Vatting is long, depending on the vintage (20 to 25 days).

MATURING AND BOTTLING

We age our wine in barrels, in a cold cellar. We use 30 to 40% new wood exclusively brought by 500-liters barrels.

We then rack by gravity, one month before bottling. We don't filter, we don't fine.

