



#### THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonaise and came to an end on the 21 September in the Côte de Nuits.



#### APPELLATION DESCRIPTION

This remarkable "vieilles vignes" parcel is situated half-way up the hillside, near to the Pommard appellation, just above the Route des Grands Crus. Domaine Faiveley purchased this parcel in 2007.

Exposition : East, South-East

Soil : Clay-limestone

Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 0 ha 74 a 04 ca - [1,83 Acres]

Years the vines were planted : 1950, 2014



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (a third of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

The village of Volnay is renowned for its elegant red wines. This wine exudes aromas of small red and black fruits complemented by spicy notes and a touch of oak. Its rich flavours and silky smooth tannins make it an absolute pleasure for the palate.

Serve with : Braised veal, roast partridge, turkey with chestnuts

Serve at : 14°C to 16°C

Cellaring Potential : 6 to 10 years