



VOLNAY 2021



FR-BIO-01
Agriculture France

Volnay sits up high, dominating the Côte de Beaune, and on a clear day, one can see as far as Mont Blanc. And this broad scope is reflected in its wines. Volnay is a traditional Burgundy village, with a relatively low profile that focuses fully on its vines. Back in 1816, when wine writer André Jullien penned *The Topography of all the Known Vineyards*, he wrote, “Volnay produces the lightest, most refined, and most agreeable of the wines of the Côte de Beaune,” and marveled at its charming bouquet, while bishop and theologian Jacques-Bénigne Bossuet would allow only Volnay wines to be served at his table. In them, he saw, “Courage, strength, joy, spiritual intoxication, and the transportation of the soul.” On the day he died, he ordered six barrels of Volnay to be delivered to the bishop’s palace in Meaux, to ensure nothing would be amiss at his funeral. It’s hard to imagine a more Burgundian gesture!

In the 18th century, historian Claude Courtépée and lawyer and king’s counsel Edme Beguillet were in agreement: if the former Dukes of Burgundy, Knights of Malta, monks of Maizières, and former kings enjoyed Volnay wines so much, it was because of the varied view, the fine air, and the excellence of the wines and waters of the land. For a long time, the village of Volnay produced what was known as *le vin de primeur* or *paillé*. After a brief spell in the vat and a quick press, the wine from these white grapes went into barrels and straight into the cellar. Then from the early 19th century onwards, red wines gradually replaced the œil-de-perdrix white, this *terroir* offering the most ardent and forthright expression of the Pinot Noir grape.

HISTORY

This wine comes from four plots, covering 1.5104 hectares and with a great deal in common. Facing south-southeast, they are drenched in sunshine and have such prestigious neighbors as Taille Pieds and Cailleret. This side of Volnay is close by Monthélie and Meursault, and is where the line of the Côte takes a turn from east-facing to southeast.

PLOT

VOLNAY

Surface area: 1.5104 hectares

Geographical location: The *lieux-dits* of Ez Blanches, Le Clos des Chênes, En Robardelle and Les Petits Gamets

VOLNAY EN ROBARDELLE

Surface area : 0.2597 Ha

Geographical location : Parcelle sur la commune de Volnay

Exposition : Est

Plantation Density : 10 000 vines/ha

Plantation : 1957/58

Soil and subsoil : Argilo-Calaire

VOLNAY LES PETITS GAMETS

Surface area : 0.2322 Ha

Exposition : Est

Geographical location : Parcelle sur la commune de Volnay

Plantation Density : 8500 vines/ha

Plantation : 1986/87

Soil and subsoil : Argilo-Calaire

Aspect: East

Varietal: 100% Pinot Noir

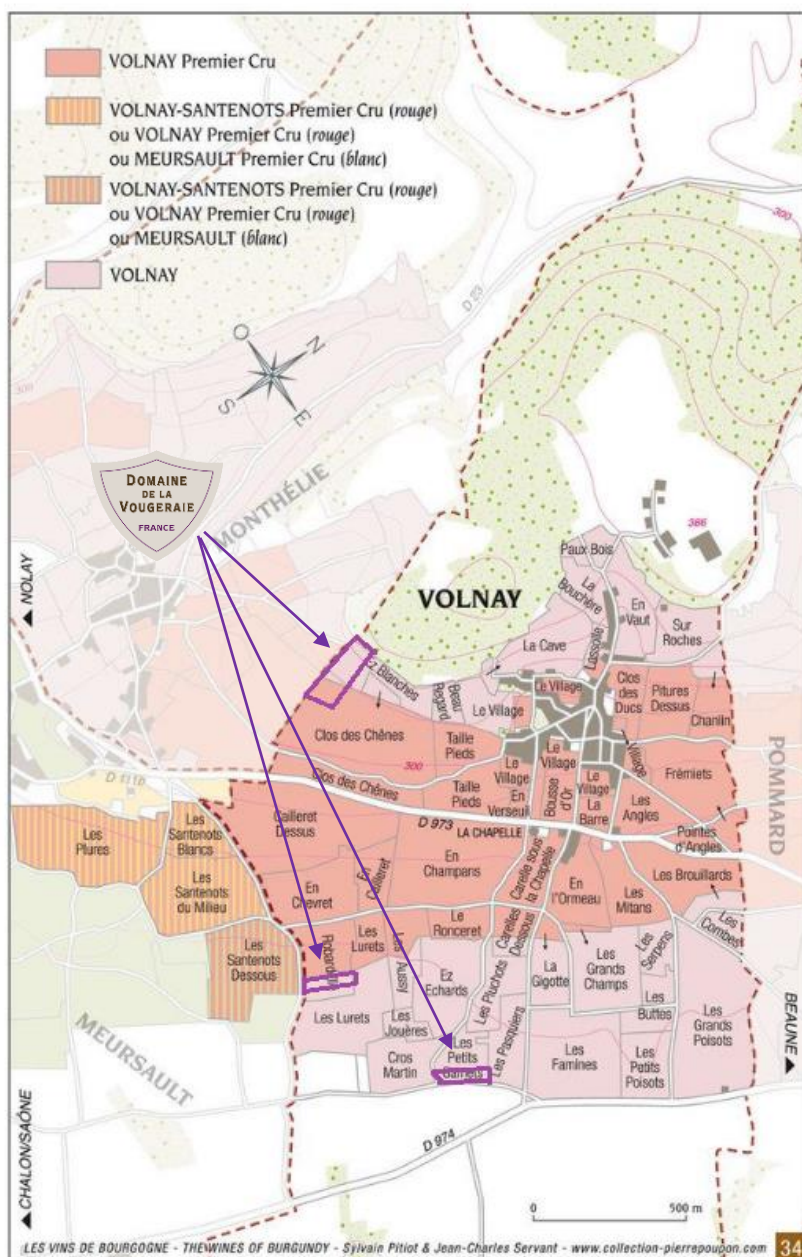
Soil and subsoil: White marl and clay-limestone

Plantation density: 10,000 vines per hectare

Vines: 100% massal

Pruning: Guyot

Work in the vines: Replanting of missing vines in the fall. Earthing up in the winter. Spraying with a nettle and rhubarb infusion, and a brew of horsetail and silica, tansy, sage and yarrow. Biodynamic 500 and 501 preparations were used at the end of winter and in spring, and 501 again before flowering. Removal of excess vegetation in spring.



HARVEST

Harvest date: September 17th 2021 (root day)

Sorting both in the vines and in the winery

Yield: 9.1 hl/ha

VINIFICATION

15% in whole bunches, the remainder destalked and put into the vat using gravity

No additional yeasts or enzymes added

Cold pre-fermentation maceration (12-15°C) for five days

Total maceration: 17 days

A gentle pumping over once a day until the end of vatting
Pressing in the vertical press

AGEING

Duration: 15 months and 1 month on stainless steel tank

Type: in barrels

New barrels: 20%

Slow and gentle toasting

Origin of the oak: Cîteaux

Racking off for all barrels

No fining, light filtering

BOTTLING

December 9th 2022 (flower day) for bottles.

Limited to 1444 bottles.