Volnay 1er Cru "En Chevret" 2015

- **REGION**: Côte de Beaune
- **VILLAGE**: Volnay
- **APPELLATION**: Volnay Premier Cru
- **GRAPE VARIETY**: Pinot Noir

**The Vine**
- **AVERAGE VINE AGE**: 25 years
- **SOIL**: Clay and limestone
- **AVERAGE YIELD**: 35 hl/ha
- **Harvest**: Hand picked

**Vinification & Ageing**
- **FERMENTATION**: Traditional in open vats
- **AGEING**: 10 to 12 months ageing in oak barrels, 35% new
- **BARRELS**: Louis Latour cooperage, French oak, medium toasted

**Description**
This wine originates in the village of Volnay just south of Beaune and is a neighbour of Pommard. The ‘En Chevret’ parcel of vines is located below the main road, just under the ‘Caillerets’ parcel at the border of the village of Meursault. The easterly exposition and the specific terroir of this single vineyard give us an elegant wine at each vintage.

**Wine tasting**
- **TASTING NOTE**: Of a ruby colour, the Volnay 1er Cru ‘En Chevret’ 2015 reveals an intense nose of red fruits, undergrowth and liquorice aromas. In the mouth it is round and elegant with mellow tannins.
- **CELLARING POTENTIAL**: 7-15 years
- **FOOD PAIRING**: Veal with cream and morels - game - mature cheeses
- **SERVING TEMPERATURE**: 15-17°C

**Press review**
- Volnay 1er Cru ‘En Chevret’ 2015 - Wine Enthusiast - November 2017 - 94/100 Cellar Selection
- Volnay 1er Cru ‘En Chevret’ 2015 - Wine Spectator Insider - August 2017 - 94/100
- Volnay 1er Cru ‘En Chevret’ 2015 - Burghound.com - April 2017 - 91/100
- Volnay 1er Cru ‘En Chevret’ 2015 - Jancis Robinson - January 2017 - 16/20
- Volnay 1er Cru ‘En Chevret’ 2015 - Tim Atkin - January 2017 - 91/100