

VOLNAY 1ER CRU "EN CHEVRET" 2016

- 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%
- · BARRELS Louis Latour cooperage, French oak, medium toasted

Description

This wine originates in the village of Volnay, south of Beaune and neighbour to 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 Garnet red coloured, the Volnay 1er Cru « En Chevret » 2016 reveals a delicious bouquet of cherry accompanied by a touch of mocha. The mouth, ample and fresh, offers licorice and chlorophyll aromas. The tannins are silky.
- CELLARING POTENTIAL 7-15 years
- FOOD PAIRING Veal with cream and morels game mature cheeses.
- SERVING TEMPERATURE 15-17°

Press review

Volnay 1er Cru "En Chevret" 2016 - Wine Spectator - May 2018 - 93/100

Volnay 1er Cru "En Chevret" 2016 - Burghound.com - April 2018 - 91/100

Volnay 1er Cru "En Chevret" 2016 - The World of Fine Wine - March 2018 - 92/100

Volnay 1er Cru "En Chevret" 2016 - James Suckling - February 2018 - 92/100

Volnay 1er Cru "En Chevret" 2016 - Jancis Robinson - January 2018 - 16/20

Volnay 1er Cru "En Chevret" 2016 - Tim Atkin - January 2018 - 91/100

Volnay 1er Cru "En Chevret" 2016 - Burgundy Report - Bill Nanson - December 2017

Volnay 1er Cru "En Chevret" 2016 - Inside Burgundy, Jasper Morris - January 2018 - 90/100

