

Depuis



1929

VOLNAY « VIEILLES VIGNES »



AGE OF VINES	65 years
VARIETY	Pinot noir
SOIL - EXPOSURE	Clay-limestone: south/south-east facing
CULTIVATION	Guyot pruning; reasoned agriculture
HARVESTING	Hand-picked; green harvesting, if needed; sorting, if necessary
VINIFICATION	100% destemmed; 15 to 20 days in vats depending on the vintage; maturation in oak barrels for 14 months - 20% new barrels
AVERAGE LAYING DOWN TIME	2 to 10 years
SERVING TEMPERATURE	15-18°C
FOOD AND WINE PAIRING	Grilled lamb, feathered game, roast beef, kidneys, veal in sauce, rabbit

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