

DOMAINE
Henri
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VOLNAY Vieilles Vignes

Volnay is an appellation (AOC) for wines from Volnay in **Côte de Beaune**, Côte d'Or. Perched high on the Côte de Beaune, Volnay lies on the small mountain of Chaignot, its vines are on an east to south-east facing slope at an altitude of 230 to 370 metres.

The production area covers 213 hectares of Appellation d'Origine Contrôlée (AOC) dating from 1937, exclusively red.

The Volnay slopes, dropping through 140 metres, has a succession of ferruginous oölitic limestones, usually covered with brownish red loam.

Our Volnay :

Area : 1.73 hectare

Grape variety: Pinot Noir

Density: 10,000 vines per hectare

Age of the vines: 55 years on average

Soil: a succession of ferruginous oölitic limestones

Harvest: by hand

Production: 10,500 bottles

Laying down time: 2 to 8 years depending on the vintage

Vinification :

Destemming : 100 %

Time in vat : 18 days in open tanks, with temperature control, occasional punching down

Ageing: 15 months, including 12 in vats

Tasting :

The wine is ruby coloured, light but flavourful, giving off very subtle aromas such as small red fruit (raspberry and blackberry) and violet. Wines with a feminine character.

Gastronomy :

It goes very well with dishes based on slow roasted or glazed poultry as well as creamy cheeses.

Serving temperature: **14 to 16°C**

Your festive occasions will not be complete without VOLNAY wines!

