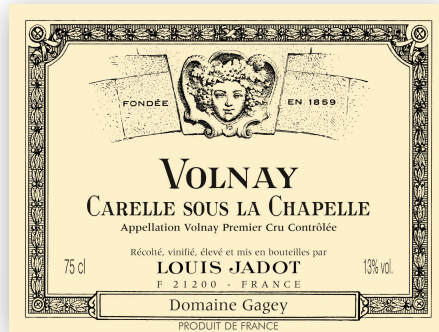
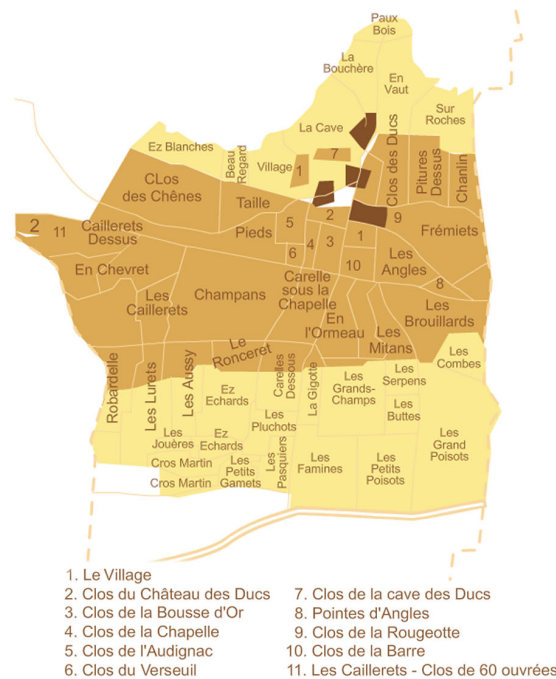


VOLNAY CARELLE SOUS LA CHAPELLE



Côte de Beaune
Premier Cru
Red
100% Pinot Noir



Vineyards situation

Volnay is a famous appellation for red wines located between Pommard and Monthélie.

Characteristics

This premier Cru is located 20 meters away from Volnay en l'Ormeau almost in front of Volnay Clos de la Barre, on the other side of the main road. With a size of 0.06 hectares, this vineyard is one of the smallest and has been replanted in 2012. It is north-west and south-east oriented and therefore perpendicular to Volnay en l'Ormeau vineyards.

Soils of Volnay en l'Ormeau and Volnay Carelle sous la Chapelle are very similar. They are composed of old marl from the combe d'Auxey / Monthélie sediments, on a flagstone. This is probably the reason why a chapel was built within the vineyard.

Wine making

The grapes are destemmed and fermented in open vats during about 3 weeks. The wine is then aged in French oak barrels for about 18 months.

Winemaker's comments / Gastronomy

Deep color, nice intense red usually with a taste of dark cherries. This wine is fruity and usually well-balanced. Red meat, charcuterie will be good companions.

Preservation

It is recommended not to drink this wine before 5 years. It will be able to age 15 years or more depending on the storage conditions.