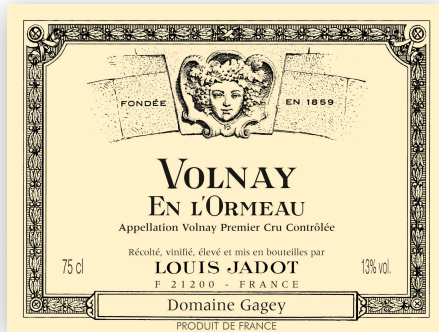
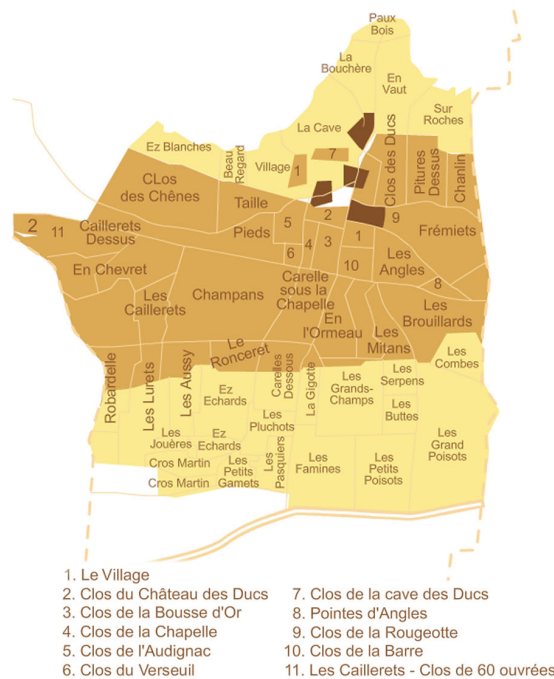


VOLNAY EN L'ORMEAU



Côte de Beaune
Premier Cru
Red
100% Pinot Noir



Vineyards situation

Volnay is a famous village located between Pommard to the north and Monthélie to the south.

Characteristics

This Premier Cru is located next to the other Premier Cru Carelle sous la Chapelle, not far from Volnay Clos de la Barre, on the other side of the road. The vineyard, facing north-east and south-west is very small :0.12 hectares. The soil is made of clay and rather thick, it belongs to the same "vein" as the famous Premier Cru Bousse d'Or.

Wine making

Grapes are destemmed and fermented in open vats. The wine is then aged in French oak barrels between 15 to 18 months.

Winemaker's comments / Gastronomy

This Premier Cru always has some nice red color, with the typical elegance of Volnay. This wine is different from Volnay Premier Cru Carelle sous la Chapelle thanks to its fresh final touch and its important concentration.

It is a good companion for red meat, but also cold dishes including charcuteries and pâtés.

Preservation

En l'Ormeau like all the Volnay Premier Crus should not be drunk before 5 years after vintage. It can keep very well 15 years and more if the conditions of temperature and humidity are respected.