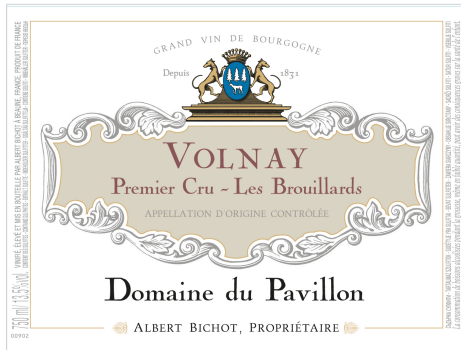


# VOLNAY 1ER CRU "LES BROUILLARDS"



**Côte de Beaune**

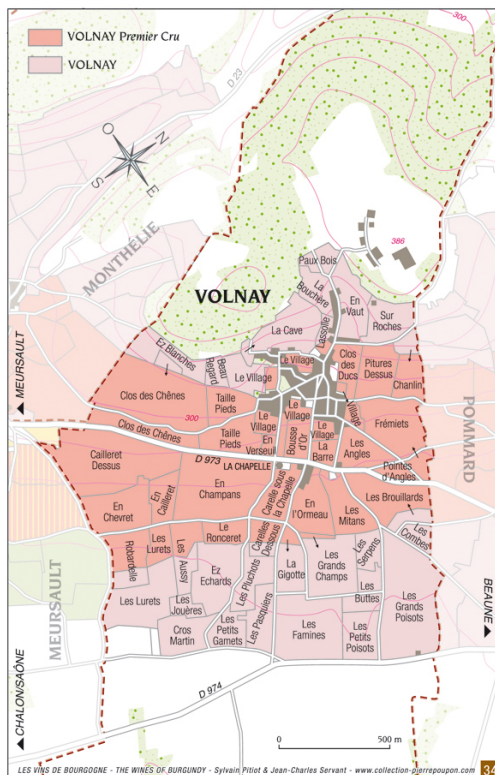
**100 % Pinot Noir**

**AOC Premier Cru**

**The vineyard:**  
 Middle Jurassic brown  
 Calcareous clay soil  
 with white marl

**Vinification:**  
 Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**  
 100 % oak barrels  
 20 to 30 % new oak  
 14 to 16 months



## Tasting notes

The nose features delicate aromas of red fruit (cherry, raspberry) enhanced by notes of mild spice (cinnamon) with a touch of liquorice. Soft and elegant on the palate, this charming wine boasts remarkably complex aromas and flavours which lend it lovely balance.

## Food/wine pairing

Pair with the finest of dishes such as roasts, mildly seasoned red meats, and feathered game. When mature, it is the perfect match for delicate cheeses such as Brie, Chaource, and Reblochon.

## Serving and cellaring

Serve between 16°C and 18°C. (60°F - 64°F)

This wine may be enjoyed now, or laid down for 3 to 5 years or more.