JEAN BOUCHARD

VOLNAY

TERROIR

Geographical origin	Volnay is one of the Côte de Beaune's most famous "village" appellations with vineyards that cover the slopes adjacent to Pommard.
Soil	The soil on the east-facing slopes is composed of brown calcareous clay dating back to the Middle Jurassic.
Varietal	100% Pinot Noir.
Vinification	Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

TASTING NOTES

Visual	Beautiful deep ruby red in colour.
Nose	Primarily revolving around aromas of red berries, this wine also expresses vegetal nuances of forest undergrowth.
Palate	This elegant wine offers fruity flavours that evolve over the years towards flavours of mild spices with a touch of pepper. It boasts good structure with a great deal of body.

SERVING

Enjoy with	Perfect with feathered game such as quail with red or honey-glazed duck breast, roast pigeon and moderately aged cheeses such as Saint-Nectaire or even Etorki served with black cherry jam.
Serving temperature	14 to 16°C.
Cellaring	From 3 to 7 years.

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