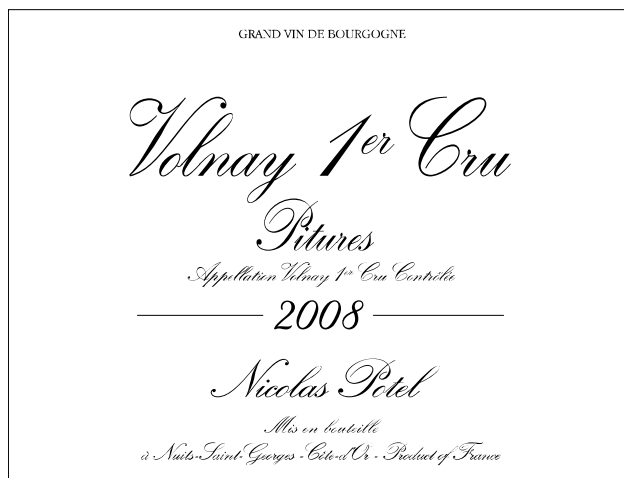


Nicolas Potel



Volnay 1er Cru Les Pitures 2008

AREA OF PRODUCTION : The village of Volnay is located in the Côte de Beaune, South of the town of Beaune and neighbouring the village of Pommard. **Volnay wine** is produced in the commune of Volnay in Côte de Beaune of Burgundy, and in some vineyards in the commune of Meursault. The *Appellation d'origine contrôlée* (AOC) Volnay is only used for red wine with Pinot Noir as the main grape variety. There are no Grand Cru vineyards within Volnay, but several highly regarded Premier Cru vineyards. The AOC was created in 1937.

In 2008, there were 206.7 hectares (511 acres) of vineyard surface was in production for Volnay wine at village and Premier Cru level, and 7,733 hectoliter of wine was produced, corresponding to just over 1 million bottle.

The style of Volnay wine is typically light and aromatic, and elegant rather than powerful, with considerably less tannin than the Pommard wines from the neighboring village.

SOIL TYPE: Marl.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from one parcel from vines of more than 50 years old. 100 % of the grapes were de-stemmed. Vinification of 22 days in steel tanks. Cold maceration for 8 days at 8°C. Nine days of fermentation with punching down 2 times/day during the fermentation at a temperature of 30°C. Pumping over 1 times/day for 5 days followed by a vertical pressing. Ageing in Burgundian oak barrels of 228 litres with 50 % new oak, 50 % one year barrels. The wine was racked in January 2009 and bottled in March 2010.

TASTING NOTES

Colour: Deep ruby colour.

Bouquet: Nose of red and black fruits, especially red cherries. Intensive rose aromas.

Palate: Full attack of red fruits. Present ripe tannins. Full mouth with good length of red cherries and roasted.

SERVING TEMPERATURE: 14 to 16 ° C.