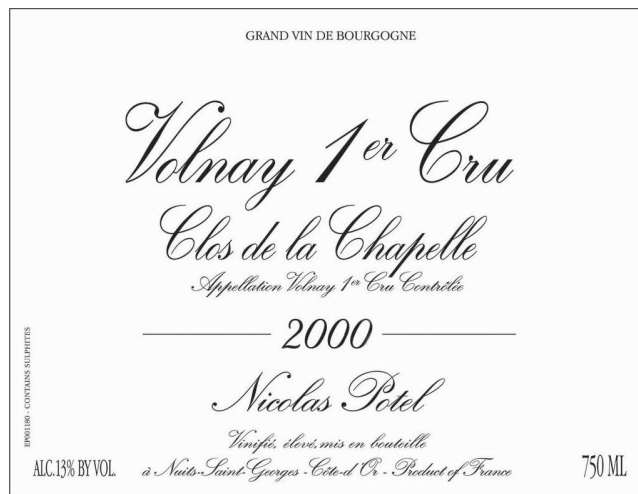


Nicolas Potel



Volnay Premier Cru Clos de la Chapelle 2000

AREA OF PRODUCTION : The village of Volnay is located in the Côte de Beaune, in the South of the town of Beaune and neighbouring the village of Pommard. In Middle Age, Volnay was the summer village of the Dukes of Burgundy, Hugues IV build here a castle in 1250. The Premier Cru Clos de la Chapelle is located below the village, below the small chapel, at the “Route des Grands Crus”, ranging from Pommard to Volnay.

SOIL TYPE: The vines are planted on brown calcareous soils and marls of the Oxfordian period. South-East exposure at 275 m above sea level.

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 vines of more than 50 years old. 50 % of the grapes were de-stemmed. Vinification of 20 days in steel tanks. Cold maceration for 6 days at 8°C. 9 days of fermentation with punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days followed by a vertical pressing. Ageing in Burgundian oak barrels of 228 litres with 100 % new oak barrels.

TASTING NOTES

Colour: Deep ruby colour.

Bouquet: Nose of red fruits, especially red cherrie.

Palate: Spicy, with dried red cherry fruit. Present ripe tannins. Full mouth, a good length with a delicate, rather feminine profile. The Premier Cru Clos de la Chapelle give the most lace wine of the village.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Volnay Premier Cru Clos de la Chapelle 2000 should be served at a cellar temperature of about 14 to 16 ° C.