



DOMAINE GLANTENAY, VOLNAY 1ER CRU, LES BROUILLARDS, 2013

VINEYARDS

Located in Volnay, the vines are between 55-65 years old and grown in a high-density environment with 10,000 rootstocks per hectare. The soil is composed of clay and limestone. The vines are guyot trained and tended using sustainable practices. Crops are consistently monitored during the year in order to keep the amount of treatments required to a minimum. Harvested by hand with two levels of sorting – once at the vineyard and once at the winery.

VINIFICATION

Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. The wine is then matured in 40% new oak barrels for between 15 – 18 months.

TASTING NOTES

This wine is delicate and well-balanced with good body and a long finish. The tannins are smooth yet firm. Aromas of violet, redcurrant, cherry, and after a few years it shows spicy, gamey and prune flavors.

The Volnay-Brouillards goes well with elaborated dishes of game bird or red meat cooked in a sauce, as well as aged cheeses.

VINTAGE INFORMATION

Winemaker Guillaume Glantenay
Grape Varieties 100% Pinot Noir
Region Volnay 1er Cru, Les Brouillards, Burgundy
Bottle Sizes 750ml
Aging Potential 10 – 15 years

