



DOMAINE GLANTENAY, VOLNAY 2014

VINEYARDS

Located in Volnay, the vines are between 45-65 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

Volnay has always been appreciated for its finesse, its aromas and delicate mouthfeel. It is often presented as the most feminine red Burgundy wine. This wine has a nice structure with fine tannins and aromas of red berries and spices. It shows flavors of redcurrant, cherry and cassis, but also floral notes of violet for example.

The smooth and delicate character of this wine goes well with fine dishes like roasted meats, meats cooked with a touch spiciness and cheeses like Brie or Reblochon.

VINTAGE INFORMATION

Winemaker Guillaume Glantenay
Grape Varieties 100% Pinot Noir
Region Volnay, Burgundy
Bottle Sizes 750ml
Ageing Potential 10 – 15 years

