

DOMAINE PIERRE GLANTENARY & FILS
PROPRIETAIRE – RECOLTANT
VOLNAY 1^{er} CRU ‘Ronceret’ 2012

HISTORY

Located in Volnay, five kilometers south of Beaune, Domaine Pierre Glantenay et Fils operates twenty acres of vineyards in the appellations of :

Volnay, Pommard, Meursault, Monthélie and Chambolle-Musigny.

Our estate was launched in the 16th century and was passed from generation to generation until siblings Guillaume and Fanny Glantenay took over the Domaine from their father Pierre Glantenay.

GRAPES, AREA & VINIFICATION

100% Pinot Noir. Sustainable vineyard practices. Grapes are managed, monitored, harvested and sorted all by hand. Traditional fermentation for about 15 days, aging in French oak barrels for 15 months with 40% new oak. Soil is clay and limestone.

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.

Pairs well with elaborated dishes of game bird or red meat cooked in a sauce, as well as aged cheeses.

