

VOLNAY - DEVEVEY

Côte de Beaune



APPELLATION: Volnay AOC

BLEND: Pinot Noir (100%)

WINEMAKER: Jean-Yves Devevey & Laurence Goudal

VINEYARD: _____

A blend from three parcels located on either side of a small road that climbs from the old National Route 74 towards the village of Volnay. The grapes are grown in this 0.94 hectare plot with a south/south-western exposure at 250m altitude on a gently sloping hillside. The vine age spans from 10-70 years and the soils are deep clay/limestone. The vines produce very small Pinot Noir berries, offering great concentration of flavour.

VITICULTURE: _____

The viticulture is certified organic. Yields are kept limited by short pruning and bud thinning which is carried out in the spring.

WINEMAKING: _____

Fermentation in stainless steel tanks for approximately fifteen days with 50% whole bunch, with no intervention other than occasional pump-overs and punchdowns. Aged in barrels that have held several vintages for 18 months before racking. Light filtration before bottling. Sulfiting after malolactic fermentation and before bottling.

WEBSITE: <https://www.devevey.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A delicate Volnay with finely-woven tannins and a clean, balanced palate offering an abundance of vibrant hedgerow fruit and a chalky, mineral finish.