

# VOLNAY 'LES LOPINS' - DEVEVEY

Côte de Beaune



**APPELLATION:** Volnay

**BLEND:** Pinot Noir (100%)

**WINEMAKER:** Jean-Yves Devevey & Laurence Goudal

**VINEYARD:** \_\_\_\_\_

This cuvée is a blend of the best grapes from the Volnay cuvée. 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 0.2 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:** \_\_\_\_\_

An elegant nose of red plum and damson is lifted by a whisper of rosemary. The palate is powerful, with a brooding core and a long, concentrated finish.