



VOLNAY PREMIER CRU LE RONCERET

« An elegant and concentrated wine, a true representation of a beautiful plot »

CLIMAT(S) & SURFACE

Le Ronceret [0,2073 Ha]

CHARACTERISTICS OF THE VINEYARD

This plot, situated just below the Premier Cru Les Champans is composed of an argilo-calcareous soil with many pebbles and little arable soil. The vine, southeast exposed, is 35 years old and pruned in the «Cordon de Royat» style, a pruning which regulates the fruit production and provides well-ventilated trellising.

PRODUCTION

About 1200 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 25% new oak barrels. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 16 to 18 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

This wine gives a nose with a complexity of nicely intense fruits. In the mouth, the delicacy of the fruit and a texture of soft tannins and even minerals give this very precise wine good ageing potential.

FOOD & WINE PAIRING

We advise with a porc terrine or a chicken cooked in a cream sauce with morel mushrooms. The nice freshness of this wine also goes perfectly with many cheeses.

