

GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

VOLNAY

"En Vaut"



Surface area	0.46 hectares
Grape variety	PINOT NOIR
Average age of vines	4 years. First harvest in 2014
Soil	Very calcareous, light and chalky in appearance – white Argovian limestone
Location	Steeply sloping parcel (22%) located in the upper part of the village. Full southern exposure. Altitude: 280 metres
5-year average yield	41 hl/ha
Number of bottles	2,500
Vineyard management	Soil cultivation and treatment using a crawler tractor due to the steep slope, partial weeding, sustainable viticulture, de-leafing, manual harvesting. Certified HVE3 (High Environmental Value, level 3).
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity into tanks. One week of cold pre-fermentation maceration, daily punch-downs, followed by a warm post-fermentation maceration. Total vatting time: 3 weeks. Manual devatting by gravity into a stainless-steel pneumatic press.
Ageing	12 months in oak barrels, 20% of which are new. Malolactic fermentation in barrel, followed by blending in stainless-steel vat for 1 month before bottling.
Bottling	At the estate, in antique-style "Cétie Évolution" bottles with DIAM 10 Origine technical closures. Magnum format available.
Tasting notes	Bright ruby colour with light garnet hues. Aromas of violet, redcurrant and cherry. With age, it reveals notes of spice, game and stewed prunes. Concentrated and complex, yet delicate in expression, with a precocity that allows it to open up early. Volnay is often described as one of the most elegant and "feminine" wines of Burgundy.
Food & wine pairings	Roast or lacquered poultry, feathered game (roast or in civet). Its intensity also makes it a fine match for cheeses with pronounced flavour.
Serving temperature	14 to 16°C
Best time to drink	Between 4 and 8 years