

VOLNAY CLOS DES CHÊNES 2021

PREMIER CRU - 100% PINOT NOIR

The vineyard site is south of Beaune and Pommard, Joseph Drouhin owns this beautiful vineyard in the heart of Volnay.

The origin of the name is oak tree ("chêne" in French) and this area may have been planted with oak trees at some time.

History & Tradition: The Drouhin family has kept a close watch over this vineyard: some notebooks written by Robert's father and grandfather have been handed down to the present generation and contain a treasure trove of information on the vineyard itself and its history. Soil: clay and limestone. Domaine area: 0.25 ha. (0.6 acre). Average age of the vines: 39 years.

Viticulture: Biological cultivation since 1990; biodynamic cultivation a few years later. Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer). Soil is ploughed either by tractor or by horse to manage spreading of weeds. Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated. Plantation density: from 10,000 to 12,500 stocks/ha in order to extract all possible nuances from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: we aim to keep our yields low, more in line with the previous regulation: around 20% less than allowed by the current law.

Vinification: Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit. Sorting of the grapes: in the vineyard and at the cuverie (winery) if necessary. Maceration: maceration and vinification take 2 to 3 weeks indigenous yeast maceration and fermentation temperatures under total control.

Ageing: Type: in barrels (20% in new oak) Length: 14 to 18 months. Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin - "A wine full of charm. A beautiful, intense and luminous, ruby colour. A floral nose dominated by an aroma of violet, a signature of this wine. Other delicate notes can be detected, such as rose jam and wild strawberry (fraise des bois). Good structure on the palate, with refined tannins. Nice texture with floral and fruity flavours that seem to linger for a long time".

Serving Temp: 61-62°F. **Cellaring:** 5 to 20 years.

2021 Vintage: The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

