



## PREMIER CRU - 100% PINOT NOIR

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

- Volnay

- This wine comes from grapes harvested on Drouhin Family Properties. .

- Whole cluster of 20 to 50% depending on the vintage.
- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

- In oak barrels including 25% new oak barrels.
- The ageing lasts between 14 to 18 months.

2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

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. Good structure on the palate, with refined tannins. Nice texture with floral and fruity flavours that seem to linger for a long time.

- **Cellaring:**  
**Optimal consumption:**  
10 to 20 years
- **Ageing potential:**  
35 years
- **Tasting temperature:**  
61-62°F

