

MAISON A.GOICHOT

VOLNAY 1ER CRU
Clos des Chènes

Grape variety: 100 % Pinot Noir
Climat: Clos des Chènes
Servicing temperature: 16-18°
Ageing: 6-10 ans

Plot

High up on the Côte de Beaune, narrow and sloping to give the vines plenty of room to grow, Volnay backs onto the small mountain of Chaignot, forming a slight bend in the general orientation of the slopes: from east to south-east. The VOLNAY appellation comprises 29 Climats classified as Premier Cru.

Vinification | Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

Our Volnay 1er Cru Clos des Chênes has a luminous ruby colour and a delicate nose of violets and red fruit. On the palate, it is full-bodied, with silky tannins and a firm structure that promise to develop beautifully over time. Elegant and complex, this gourmet wine combines power and finesse, already offering great pleasure.

Food and wine pairing

This Volnay 1er Cru Clos des Chênes goes perfectly with a duck breast roasted with sweet spices, or a rack of lamb in a herb crust, sublimating its fruity and spicy aromas.

Awards and accolades

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