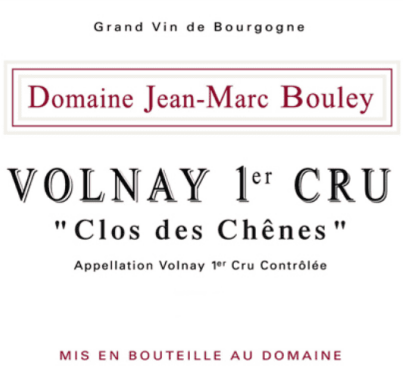
Volnay 1er Cru, Clos des Chênes

Jean-Marc & Thomas Bouley



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Volnay 1er Cru, *Clos des Chênes*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Thomas Bouley

VINEYARD: Two southeast facing parcels, aggregating. 0.4259 ha. in Volnay. Vines planted in 1951 and 1971. One parcel at top of slope, lying at 320 meters, with thin limestone marl soil. Lower slope parcel, at 280m with deeper clay soil.

VITICULTURE: Organic (not certified). Ploughing. 6 to 8 brunches of grapes per plant. Guyot-Poussard pruning.

WINEMAKING: 40-55% whole-cluster. Fermented over ambient yeasts for 3 weeks in open vat stainless-steel tanks regulated at 14°C, with gentle punch-downs and pump-overs.

AGING: Aged for 20 months in French oak barrels (50% new).

BOTTLING: Neither fined nor filtered.

