

Volnay

ROSSIGNOL-CHANGARNIER

LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Volnay

GRAPE VARIETY: Pinot Noir

WINEMAKER: Régis Rossignol

VINEYARD: Vines grow on clay-limestone soils.

VITICULTURE: Organic (not certified) and biodynamic, with practices guided by the lunar calendar.

WINEMAKING: Winemaking follows the lunar calendar throughout the entire process. The grapes are hand-picked and undergo a 12-day whole-cluster fermentation with ambient yeasts. Malolactic fermentation is completed before Christmas followed by the first racking in spring. The wine then rests on fine lees until October.

AGING: Aging in used barrels on the full lees until spring, then racked and aged on fine lees until October.

BOTTLING: Bottled in October with light filtration, and no fining.

