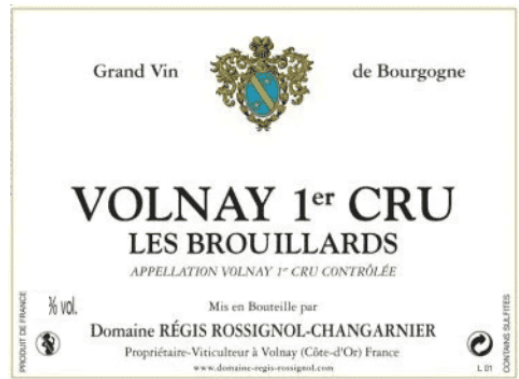


# Volnay 1er Cru, Les Brouillards

## ROSSIGNOL-CHANGARNIER

---



**LOCALITY:** FRANCE – Burgundy – Côte de Beaune

**APPELLATION:** Volnay 1er Cru, Les Brouillards

**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.

---

