



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

1 g/l

pH

3.35

Total Acidity

6.3 g/l

Drinking Window

2025 - 2031

Tasting note printed

31/07/2025

Volnay 2011 6x75cl

Winemaker Notes

Volnay produces some of the most supple, silky, refined and generous wines of all the Côte de Beaune communes, delivering lovely enticing aromas and concentrated succulent fruit on the palate.

Vineyard

Crowned by a limestone plateau, the Volnay vineyards have a sub soil composed of Argovien marlstone and in its bordering parts of Pommard and Meursault, a Bathonien clay and limestone scree. High in pebbles. The altitude varies between 230 and 370 m above sea level.

Winemaking

The grapes bear small little dark red berries. The bunches are destemmed; they macerate in open vats during 4 weeks helping this subtle terroir to reveal itself. After devatting, the wines are aged in oak barrels during 18 months.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took pace in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Rack of lamb with a herb crust

