

Volnay

Domaine Pierrick Bouley

Red Wine - Pinot noir

Surface : 2.50ha

Terroir : clay and limestone for the Chanlins / Clay and silt for Gigotte – Grands Champs – Paquier – Luret – Echard – Poisots

Exposure : South - Southeast

Alcohol Content : 13.00 %

Residual Sugar : 1.2g/L

Total Acidity : 3.99g/L

Malic Acidity < 0.4

pH : 3.30

Production : 9000 bottles

VINIFICATION / MATURING

Pure finesse! The delicate nose of raspberry and violet delights the taste buds. In the mouth this wine is always soft, elegant, and fruity. Thanks to its subtle and harmonious smoothness, Volnay can accompany fine dishes such as guinea fowl, duck, quail but also tasty meats with fruity sauces.

Manual harvesting in boxes; these are emptied directly onto a sorting table, where sorters remove foreign bodies and possibly the least appealing grapes before passing onto a vibrating sorting table. A conveyor belt then transports the harvest to the press. Since the 2016 vintage, the vinification has been done without sulfur to achieve the magnificent aromas of fresh fruit. As a result, fermentation begins quickly. Precise control of density and temperature is carried out twice a day to have ideal fermentation kinetics, and the wine is settled for a maximum of 24 hours after pressing to eliminate solid parts. The must is then put in vats for the beginning of the alcoholic fermentation, then halfway through the fermentation, we put it in barrels for 12 months. After this year of aging in barrels, the wines are racked, we add a little SO₂ to stabilize them, and then they are filtered or not depending on the case and bottled by us.

