

Volnay Premier Cru Les Grands Champs - Monopole

Domaine Pierrick Bouley

Red Wine - Pinot noir

Surface : 0.25 ha

Terroir : Very shallow stony soil with the limestone mother rock very close. Composed of limestone scree mixed with clay

Exposure : Southeast

Alcohol Content : 13 %

Residual Sugar : 1.4g/L

Total Acidity : 3.79g/L

Malic Acidity < 0.4

pH : 3.30

Production : 900 bottles

Manual harvest in boxes, to avoid crushing; these are emptied directly onto a vibrating sorting table, then the grapes are partially de-stemmed depending on the vintage and introduced into vats in which they will remain for 18 to 20 days. We do a cold pre-fermentation maceration at 4°C for 2 to 3 days before the alcoholic fermentation starts naturally. A daily control of temperatures and densities allows us to have an ideal fermentation kinetics with daily pumping over and some very light punching of the cap at the end of the fermentation. After devatting, we put the wine in oak barrels for 12 months, without new barrels. A filtration is done, if necessary, before bottling by us at the Domaine.

