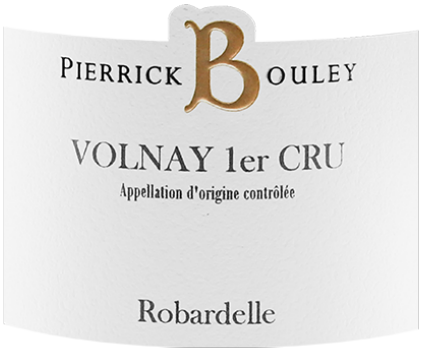
Volnay Premier Cru Robardelle

Domaine Pierrick Bouley

Red Wine - Pinot noir

Surface : 0.40ha
Terroir : Very shallow, stony, silty soil with the limestone parent rock at barely 60cm
Exposure : South - South East
Alcohol Content : 14.00 %
Residual Sugar : 1.5g/L
Total Acidity : 3.87g/L
Malic Acidity < 0.4
pH : 3.30
Production : 900 bottles



The nose is a sumptuous bouquet of ripe fruits while keeping the finesse and elegance of Volnay. The palate imposes itself by its harmony of blackberry, black cherry, and blueberry with a sustained touch of blackcurrant. Its soft and discreet tannins are quickly melted. To drink rather on its youth, about ten years at the most to appreciate its fruits. Its silky and harmonious structure allows a greedy cooking: saddle of lamb roasted with thyme, filet of Charolais in brioche... 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.

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