

# VOLNAY LES CAILLERETS ANCIENNE CUVÉE CARNOT PREMIER CRU *Domaine*

1<sup>ST</sup> PLOT OF THE DOMAINE

CÔTE DE BEAUNE - RED

## ACQUISITION : 1775

Rated '*Tête de cuvée*' by Dr Lavalley as early as the 1855 ranking, this appellation is a perfect example of finesse, elegance and grace. The 3.09 ha plot of this exceptional Premier Cru is particularly meaningful to Domaine Bouchard Père & Fils, as it was the first vineyard it acquired in 1775.

The Carnot family, who once owned it, are still referenced on the bottles: 'ANCIENNE CUVÉE CARNOT'.

## TASTING

THE COLOUR is consistently **deep**.

THE NOSE reveals **complex** aromas ranging from delicate **violets** to slightly **jammy red fruit** followed by a touch of smoke. This is imparted by the subsoil.

THE PALATE always offers an **ample** attack. The wine coats the palate while the concentration is evident but never overwhelming. The finish is both **delicate** and **dazzling**. The tannins are ripe and **fleshy**, while the fruit emerges to reveal red fruits and a **floral** expression ranging from **peony** to **violet**. This wine has very little acidic definition, and its structure mainly stems from its concentration and depth.

► This wine, consistently seductive, possesses exceptional ageing potential. Naturally, it is perfect when served in its youth, but tasting a Volnay *Les Caillerets* after 15 or 20 years of cellaring is always a revelation.



PINOT NOIR



LONG AGEING  
7 TO 10 YEARS  
OR +



SERVICE  
BETWEEN 17°C  
AND 18°C

## WINEMAKER'S NOTE

*'Who has no wines in Caillerets, does not know what Volnay is worth.' Its delicacy and silky tannins never cease to amaze from one vintage to the next. This is the quintessence of Volnay, and the most refined of Volnay Premiers Crus.*



## EXPERTISE

HARVESTS: This plot is harvested on several different dates to preserve the perfect ripeness of each subplot. A percentage of whole bunches will impart energy, a **subtle vegetal touch** which will bring tension and complexity. Hand-harvested in 13 kg crates, the grapes are then meticulously sorted by our teams.

VINIFICATION: 20 to 30% whole grapes. Cold maceration (12 °C) for a few days from the start of vatting, followed by a fermentation and extraction period with treading. Devatting between 12 and 20 days. Vertical press.

AGEING: **16 to 20 months in French oak barrels**. 35 to 40% of new barrels. The remainder consists of previously used barrels. Manual racking to blend the different subparcels when ageing is complete.

MATURATION: The bottles are preserved in **optimal conditions in underground cellars** until they are released for sale.

# VOLNAY LES CAILLERETS

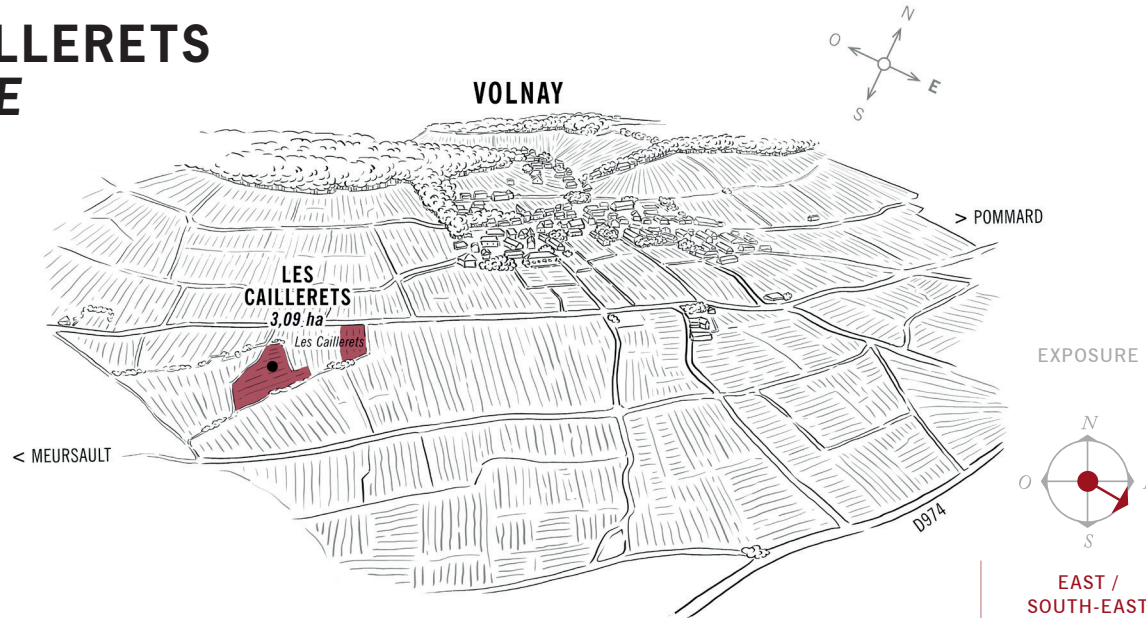
## ANCIENNE CUVÉE

### CARNOT

#### PREMIER CRU

#### Domaine

1<sup>ST</sup> PLOT OF THE DOMAINE



### THE PLOT

This is a wine of craftsmanship, where each individual parcel harvested and vinified separately contributes an added layer of complexity. The name 'ANCIENNE CUVÉE CARNOT' plays an important role in understanding this wine.

This extensive family fully understood the notion of subparcels and the value of their complementarity. Over the years, Domaine Bouchard Père & Fils has sought to revive this legendary cuvée by acquiring the various subparcels.

### SOIL CHARACTERISTICS

CLAYEY  
LIMESTONE  
ON A STONY  
PLATEAU



250 TO 275 m.



ALT.

15%

SLOPE

Two different yet **complementary terroirs** express themselves within the same climate:

**Les Caillerets Porte**, the northernmost and steepest plot, with its limestone soil, imparts the finesse, subtlety and tension necessary to the whole.

Mid-slope, **Les Caillerets Travers**, given this name due to the south to north alignment of the vines, with its clay-limestone soil, provides depth, richness, surprising concentration and a unique dry touch.

### PRACTICES



**ORGANIC**  
Ongoing  
conversion

### SURFACE AREA



Les  
Caillerets  
Domaine

**03,09 ha.**  
14,33 ha.

### INFLUENCE ON THE WINE

*Les Caillerets* refers to the **chailles** found in the vineyard.

These **small limestone pebbles, fragments of stone**, that contribute to a very light soil.

They provide Volnay Les Caillerets with the perfect balance between elegance and minerality.

The aroma **smoke** that develops more intensely in colder vintages derives from the **older limestone bedrock, similar to that found in the Côte de Nuits**.

