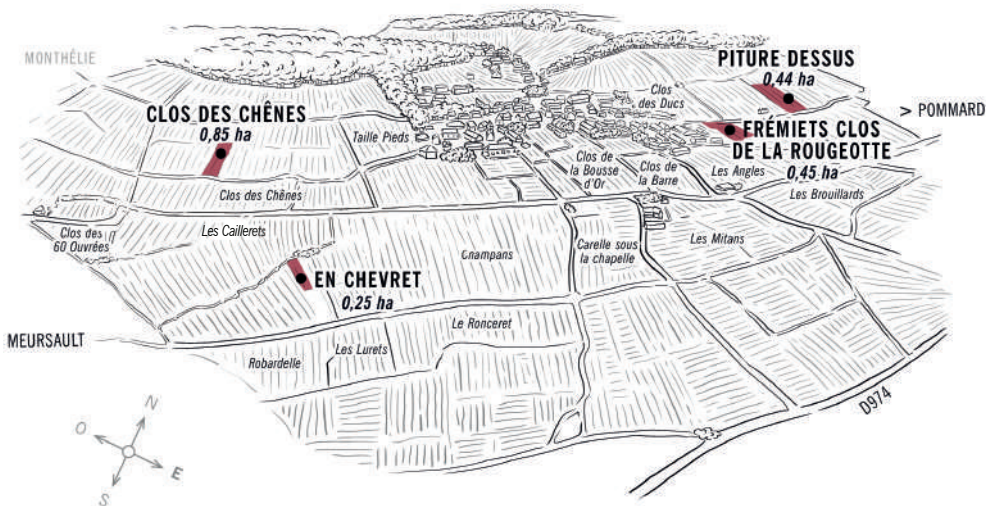


VOLNAY CLOS DES CHÊNES PREMIER CRU

Estate



LE VIGNOBLE DE VOLNAY



CÔTE DE BEAUNE - ROUGE

HISTORY

The name of this vineyard, as the name suggests, derives from an ancient oak grove that disappeared long ago. Owner of 0.85 hectares of vines in this appellation, Domaine Bouchard Père & Fils produces just under 4,000 bottles a year of this Premier Cru.

TERROIR

CLAY-LIMESTONE
ON LIMESTONE
SUBSOIL



275 to 300 m.
ALT.



15%



SLOPE

TASTING

It combines richness and generosity, without losing anything of the elegance and finesse of Volnay. Rich and concentrated fleshy fruit. Very good ageing potential.



SERVE AT
17°-18°C



POULTRY,
GAME BIRDS



PINOT NOIR



LONG CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE



SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



CLOS DES CHÊNES

0.85 ha

15.4 ha

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and gentle pressing to ensure optimum vinification. Skin contact of 12 to 16 days depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 30 to 40% of them new.

BOTTLE AGEING: Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

"This wine comes from the greatest Volnay terroirs. Its depth can be sensed when tasting it."