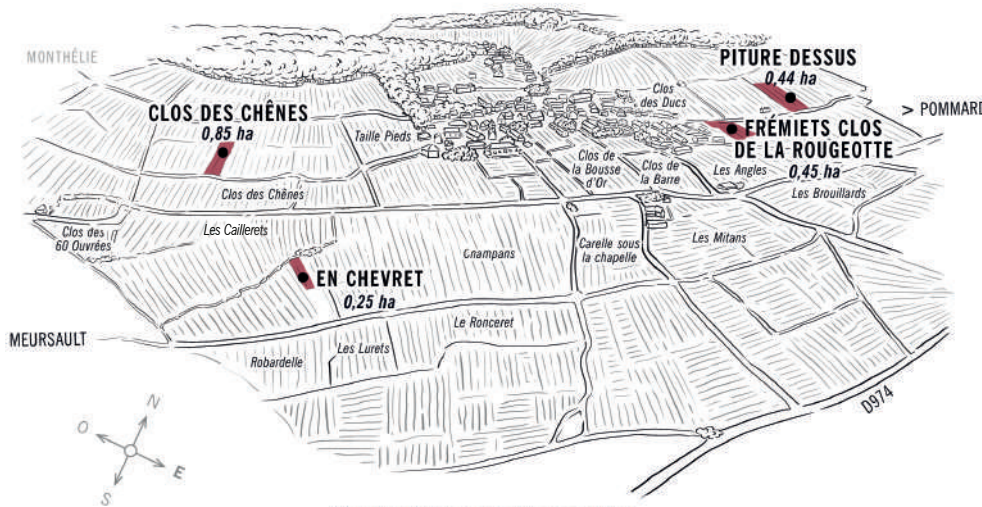


VOLNAY EN CHEVRET PREMIER CRU

Estate



LE VIGNOBLE DE VOLNAY



CÔTE DE BEAUNE - ROUGE

HISTORY

Located on the edge of Meursault, on clay-limestone soil with a limestone subsoil, the climat "En Chevret" owes its name to the presence of a large natural hollow that was filled in to allow for the vineyard to be planted. It perfectly embodies the Volnay appellation with its velvety elegance and ageing potential.

TERROIR

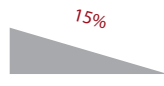
CLAY-LIMESTONE



230 to 250 m. ALT.



15%



SLOPE

TASTING

Magnificent deep and delicate nose, unveiling notes of fresh red fruit. Well-balanced and deep on the palate, lifted by the silky tannins and long finish. An elegant Volnay with great 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



EN CHEVRET

0.25 ha

6.35 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

"Very expressive wine, with the elegance typical of Volnay."