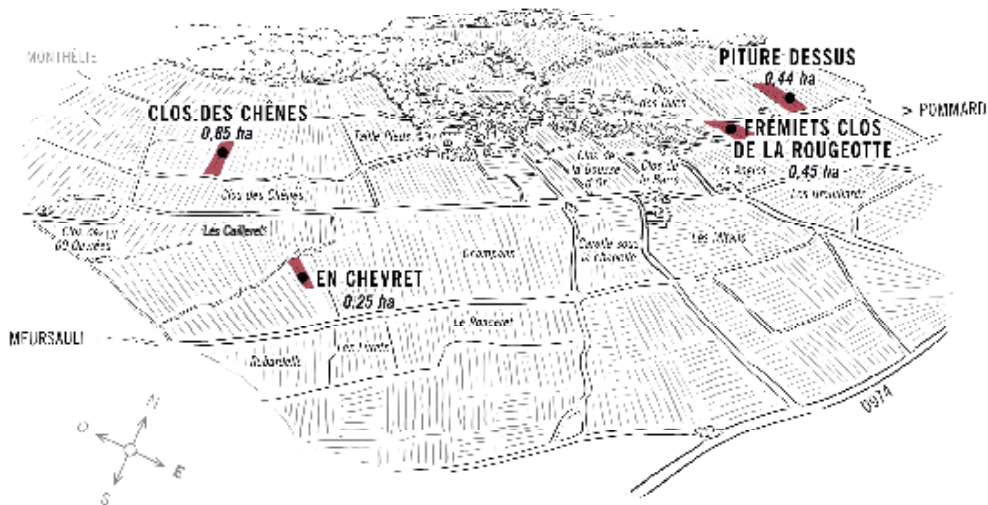


# VOLNAY FRÉMIETS CLOS DE LA ROUGEOTTE PREMIER CRU

*Estate*



LE VIGNOBLE DE VOLNAY



CÔTE DE BEAUNE - RED

## HISTORY

The wines of Volnay have been reputed for a long time for their remarkable **soft elegance** so much so that Louis XI helped himself to all the wine from the appellation when he conquered Burgundy in 1477. Clos de la Rougeotte, carries its evocative name because each year the vines here take on autumn colouring a little earlier than the vines nearby.

## TERROIR

CLAY-LIMESTONE SOIL  
OVER A MARLY LAYER



230 to 250 m.



10%



SLOPE

## TASTING

Bouquet with aromas of **red fruits and red berries**. On the palate, it reveals an exquisite **harmony** between its body and its substance. Well-structured, without losing any of its **elegance**. Good aging potential.



SERVE AT  
17°C - 18°C



DUCK AND  
LAMB  
ACCOMPANIED  
BY LIGHT  
SAUCES



PINOT NOIR



CELLARING  
7 TO 10 YEARS  
AND MORE

EXPOSURE



SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the  
2025 vintage

VINEYARD AREA



FRÉMIETS CLOS DE LA  
ROUGEOTTE

0.45 hect.

1.52 hect.

## 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

“Leaving Volnay towards Pommard, this rather early-drinking Volnay shows a very distinctive texture. Black fruits, sweet spices, and excellent length: it offers immediate drinking pleasure along with very good aging potential.”