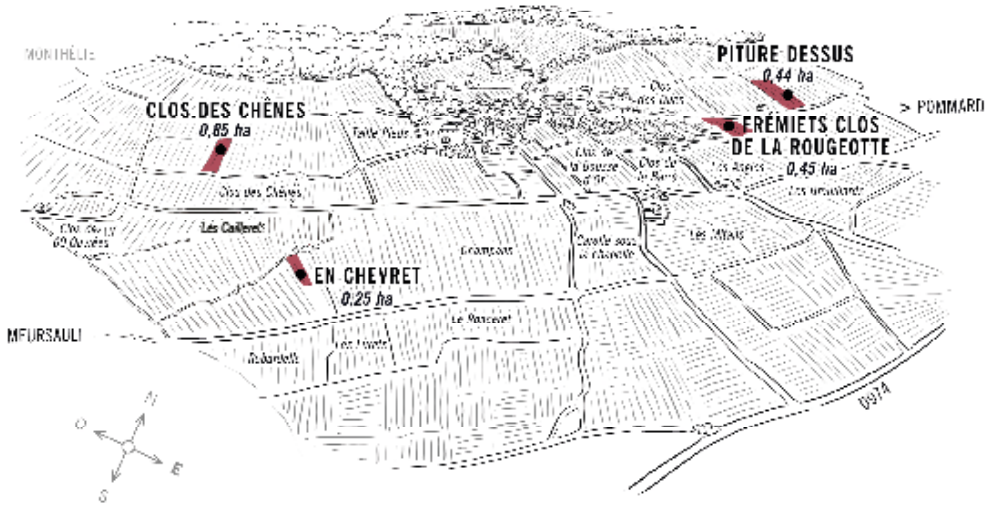
VOLNAY
FRÉMIETS CLOS DE LA ROUGEOTTE
PREMIER CRU
Estate





LE VIGNOBLE DE VOLNAY

HISTORY

The wines of Volnay have been reputed for a long time for their remarkable soft elegance s o 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.
ALT.

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."

CÔTE DE BEAUNE - RED