

444 BOTTLES



PHILOSOPHY

Volnay's red wines, renowned for their unique alliance of depth and finesse, subtlety and a silky, velvety palate, are among Burgundy's finest. They have always been among the favourites of the Delaunay family. Succeeding in crafting and presenting a beautiful Volnay, imbued with all of the qualities of its appellation, was a task that the House of Edouard Delaunay could not pass up the opportunity to undertake.

THE CUVÉE

Volnay's fame dates far back in time. In 1666, Claude Bouchu, Louis XIV's intendant, recommended what he considered "the best wine in Burgundy" to the king. Perched high up in the Côte de Beaune (between 230 and 280 metres in altitude), Volnay is adjacent to hill of Chaignot. The appellation is surrounded by the villages of Meursault, Pommard and Monthélie. The vines are located on the heights of Volnay and grow in deep, rich soil that is composed of limestone, clay, silt and red marls, lending minerality and finesse to the wine.

VINIFICATION AND AGING

The grapes, from old vines, were hand-harvested and destemmed after careful sorting. Alcoholic fermentation lasted sixteen days, punctuated by regular pump-overs and a few gentle punch-downs toward the end of vatting. After pressing, the wines were transferred to oak barrels, 40% of which are new.



TASTING NOTES

Magnificent ruby red colour with velvety highlights. The nose is warm and highly inviting, combining notes of fruit pastes (cherry, raspberry) with infusion nuances (tea, rooibos), lifted by a fresh sensation of undergrowth after the rain. The palate reveals a deep and ripe attack, supported by perfectly balanced acidity. It develops flavours of fresh red fruit coulis and blackcurrant almond tart, leading into an elegant finish with hints of cigar and beeswax. Carried by very fine tannins, the wine combines energy, freshness and balance with great precision.

