



Volnay 1er cru Caillerets

Perched on a picturesque hillside 275 meters high, this pretty village, nestled into the landscape, dominates the vineyards down below. Exclusively reds, Volnay premiers cru wines represent more than half of the total surface of 220 hectares of vines., of which almost 100 hectares are situated in AOC recognized vineyards. Volnay wines are soft, feminine and robust. Giving off aromas of violets and red fruit, these delicate and distinguished wines are tender, but also know how to show off their concentrated flavours. One should wait between five to 10 years before opening a bottle of this magic wine.

Soils

Surface: 31 ares
Average age of vines: 65 years

Winemaking

Details: 100% de-stemming,
12 days wooden vat maceration, thermoregulation, treading, 18 months oak barrels

Tasting Notes

The beauty of this premier cru is in the concentration of the fruit. Very integrated and composed, these wines are as lovely young, as they are aged.

Food Suggestions

Potato gnocchi with truffles and cream, cheese soufflé, veal stew with baby peas, coq au vin .