



Wine: Volnay 1. cru
Domaine: Chateau Demessey
Vintage: 2008
Grape: Pinot Noir 100%
Alcohol: 13%

Volnay, perched on the hill of Chaignot high up in the Côte de Beaune, occupies a narrow and steeply sloping site as if to allow more space to the vines. The hill itself is oriented slightly differently from the general run so that the vines face south-east. Volnay are well-known to produce elegant and delicate red wines. They are even said to be the most «feminine» red wines from Cote de Beaune !

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the color. Alcoholic fermentation in open vats and maturation for 13 months in French oak barrels (20 % in new oak barrels)

Tasting notes

Nice deep ruby robe, limpid and brilliant.
Open nose on aromas of fruits (blackcurrant and cherry), touch of floral notes (peony) and fruit stones. Very discrete toasted bread flavor on the second nose
Clean attack, fresh, well-balanced and round, soft and ripe tannins, complex and long lasting on fruity aromas

Food pairing

To appreciate with middle-strong dishes such as meat pies, red meat dishes in sauce, filet mignon, tournedos, guinea-flow and about all cow milk based cheeses

Serving temperature

16°C

(Indeholder sulfitter)

