



VOLNAY CLOS DES CHENES PREMIER CRU **Volnay Clos des Chênes**

The village of Volnay is situated near Pommard in the north and Meursault in the south. The vineyards of Volnay that only produce red wines covers only 210 hectares where 115 hectares are dedicated to the 26 first vintages, which need to be completed by 21 hectares of 4 first vintages of red Meursault which take the appellation Volnay Santenots.

In the 16th century, the wines of Volnay were very famous and remained particularly popular for the French Royalty. After the Duc de Bourgogne Charles le Téméraire died in Nancy, Louis XI confiscated the harvest of Volnay in 1477 and bring it to the castle of Plessis les Tours.

The wines of Volnay are characterized by their exceptional elegance and delicacy that vary with the height of the vineyards on the slopes of the village. The third located at the bottom of the slope produces the least complex and sophisticated of the Volnay from deep and moist soils. The 1er Cru vineyards begin at mid-slope, occupying shallow soils rich in iron on a rocky bottom, producing intense wines, highly colored, richly flavored and complex. The highest section of the hill is extremely limestone, sometimes containing up to 50% calcium, which produces the most elegant and feminine Volnay.

The vineyard of the Clos des Chenes, named for the groves of oaks which occupied a long time ago, is the the largest 1er Cru of Volnay, occupying 15 ares 1/2 at the top of the village. The Domaine Latour-Giraud owns 26 ares of vineyards near the top of the hill. The clay contained in this patch adds strength and body to the delicacy of the wine, complemented by a silky palate and lovely woody notes in the bouquet.

Gastronomy : go well with poultry andgrilled meat

Temperature : 16° C

Conservation : a dozen years