

Château du Val de Mercy

Volnay Premier Cru

This Volnay Premier Cru, originating just south of Beaune on clay and limestone soil, will delight you with its scents of wild red-berried fruit ranging from cherries to blackberries. This is a smooth, elegant wine with great finesse on the palate. The robe is a deep, intense ruby colour and the nose is deliciously fresh.

Vineyard location: Perched high up among the steep, narrow Côte de Beaune vineyards where the vine roams freely, the parcel producing this Volnay clings to the Chaignot hill. The hill itself is oriented slightly differently from the general run of the country so that the vines face south-east rather than east. AOC status was awarded to Volnay Premier Cru in 1937.

Vine population: 10,000 vine stocks per hectare in Pinot Noir.

Average age of vines: 50 years old.

Bottle closure: premium natural cork and capsule

Wine-growing terroir: Oolitic limestone, which is in many ways similar to the reddish igneous rock (porphyry) of the Morvan district. This limestone is pink in colour with pale green inclusions and overlain by banks of schist. At the top of the slope limestone predominates, followed by white, chalky-textured argovian limestone further down.

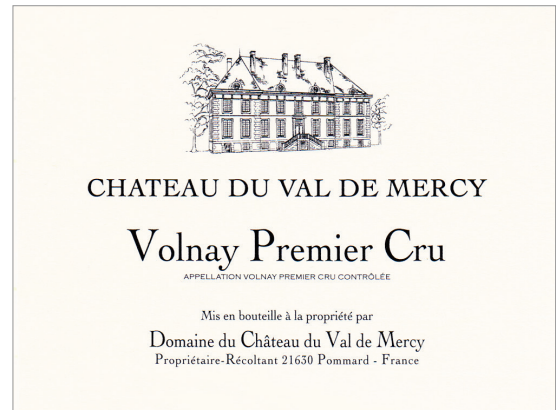
Wine-making techniques: Maceration in vats for two to three weeks, regular pushing down of skins by hand (pigeages) and pumping-over, 18 months maturing in oak barrels.

Tasting notes & ageing potential: This wine will delight you with its scents of wild red-berried fruit from cherries to blackberries. Deep, intense ruby robe and great finesse on the palate. Deliciously fresh nose.

Suggested accompaniments: Perfect served with roast capon in a creamy sauce. Also a dazzling accompaniment for traditional cheeses like Chaource or Brillat-Savarin.

Recommended serving temperature
15 to 16°C.

Acidity:	4,1g
Alcohol:	13,0%
Resid.sugar:	0g



Domaine du Château du Val de Mercy

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