

## Château du Val de Mercy

# Volnay

This wine is traditionally considered as having feminine qualities, particularly compared to Pommard wines.

Boasting a ruby robe, both the bouquet and palate of this wine are bursting with red fruits (redcurrant, cherry). A pleasant tangy quality gives rise to soft spice aromas (cinnamon, liquorice) and animal notes with maturity.

**Vineyard location:** Just above Pommard in a Premier Cru-classed appellation of the Côte de Beaune area.

**Vine population:** Pinot Noir – 10,000 vine stocks per hectare

**Average age of vines:** Approximately 50 years old.

**Bottle closure:** premium natural cork and capsule

**Wine-growing terroir:** This appellation lies on a brown, mid-Jurassic, clay-limestone soil producing supple and elegant wines renowned for their great femininity.

**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.

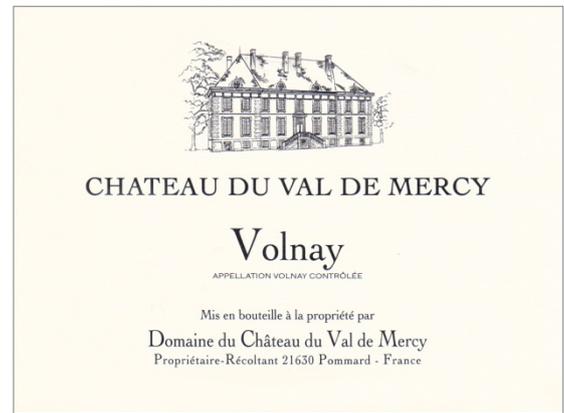
**Tasting notes & ageing potential:** Ruby robe with a delicate woodiness and spiced notes on the nose. A fruity wine with secondary notes of cherry and cinnamon.

**Suggested accompaniments:** Roasted or red meats with spicy or peppery sauces, game and traditional cheeses such as Chaource, Brillat-Savarin.

**Serving temperature:** 14 to 16°C.

**Availability:** there are only very limited quantities of this wine available. We recommend reservation.

Acidity:	3,5g
Alcohol:	13,3%
Resid. sugar:	0g



**Domaine du Château du Val de Mercy**

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