



# Volnay



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the Côte de Beaune region (Côte-d'Or).

The *appellation* VOLNAY includes **29 Premiers Crus Climats**.

Producing communes: **Volnay** for the *appellation* VOLNAY; **Meursault** for the *Climat* Santenots.

On the label the *appellation* VOLNAY and VOLNAY PREMIER CRU may be followed by the name of the *Climat* of origin.

## TASTING NOTES

Volnay, admired for its delicacy, its sap, and its bouquet, has always been thought of as the most feminine of Bourgogne wines. Though certain of its *terroirs* modify this judgement with more vigorous and muscular versions, it truly does stand out among the red wines of the Côte de Beaune like the lipstick imprint of a kiss... The colour varies from bright ruby to a light garnet. Its aromas are of violet, gooseberry, cherry, and - with age - spices, game and cooked prune. It has an immediate appeal which, added to a slight natural precocity, means it can be fully open while still relatively young. The attack is fresh, the finish is warm. Drinking this wine, one seems to bite into a fresh fruit and breath in its heady aroma.

## SERVING SUGGESTIONS

Its velvety femininity is matched by its great aromatic intensity. This makes it a predestined partner for sophisticated poultry dishes, patiently roasted and glazed, which can bathe in the fruit and spice aromas of the wine. Better still, especially for the *Premiers Crus*, is feathered game, stewed or slowly braised, or simply roasted. In this company the opulence and meaty texture of this great wine work wonders. For the more adventurous, it might accompany a couscous or a tajine with meat or poultry or even both. The intensity of Volnay allows it to blend with distinctly flavoured cheeses.

Serving temperature: 14 to 16°C.

