

Domaine Clos de la Chapelle

Volnay 1er Cru "Clos de la Chapelle"



Following harvest, the wine sees a five-day cold soak at 30 degrees Celsius in temperature controlled vats. The wine ferments for five to seven days with one punch down and one pump over per day. The wines are then aged between 12 to 18 months and bottled without fining or filtration.

Grape varieties : Pinot Noir

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Calcareous and limestone

Tasting notes :

A fleshy version, featuring a rich texture interwoven with black cherry, black currant and iron notes. Oak spice adds another layer of flavor and tannins as this plays out on the firm finish. Approximately 1450 bottles made annually.



Press Notes

John Gilman

2018 94 points

Burghound

2018 93 points

2017 92 points

Wine Spectator

2019 94 points

2018, 2012 91 points

2015 93 points

2013, 2014 92 points

James Suckling

2017 93 points

