

## Domaine Clos de la Chapelle

### *Volnay 1er Cru En Carelle*



The Volnay appellation is found mid-slope in the Côte de Beaune, with Pommard to the north and Meursault to the south. Dr. Laval listed this vineyard in his 1855 classifications as a "Tête de Cuvée", meaning one of the best of the commune. 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

**Vineyard age :** 45-year-old vines

**Exposure :** Southeast

**Soil :** Well-drained, limestone-rich soil

**Alcohol :** 13.6%

#### **Tasting notes :**

Deep ruby color with light garnet hues. Finesse and elegance on the nose, with aromas of small red ripe fruits, exotic spices and violets, with a touch of minerality. The palate is full and round, with a generous finish. Delicate and velvety tannins, with nice acidity and length on the finish.



#### **Press Notes**

**John Gilman**

2018 91 points

**Burghound**

2018 92 points

2017 90 points

2016 91 points

**Wine Spectator**

2020, 2019 93 points

2016, 2014 92 points

**AG Vinous**

2020 90 points

