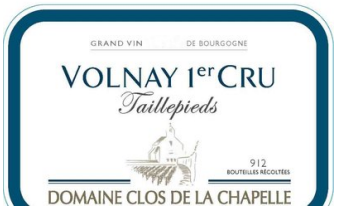
Domaine Clos de la Chapelle

Volnay 1er Cru Taillepieds



High on the slopes of Volnay, just to the south of the village, this vineyard benefits from excellent exposure. The terroir has a high proportion of limestone which accounts for its minerality. The CDLC 0.47 hectare site is populated with vines averaging 65 years old.
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.
Approximately 850 bottles made annually.

Grape varieties Pinot Noir

Soil Calcareous and limestone

Tasting notes
There are flashes of black cherry and black currant fruit here, which dissolve quickly into the tensile structure. Vibrant and intense, presenting a long aftertaste of smoke and mineral.

Banville Wine Merchants Organic www.banville wine.com

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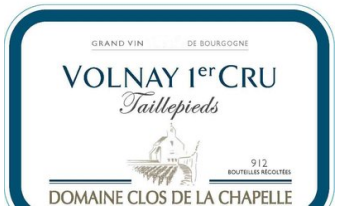

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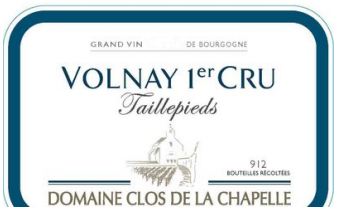

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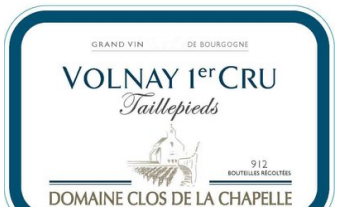

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