
VOLNAY

Les Famines



TERROIR

The Les Famines vineyard is located at the bottom of the Volnay hill, facing east. The soils there are composed of red clay and limestone. They are deep and gravelly.

The name "Les Famines" could mean that this terroir did not produce very generous harvests at the time!

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

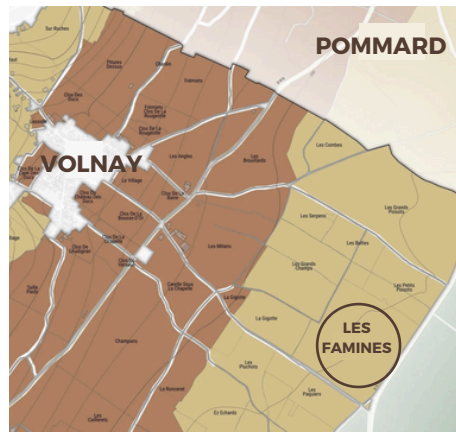
Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 30% to 70% of destemmed grapes - depending on the vintage - in a wooden tank for 15 to 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 12 months. We don't use new oak.

The wine is neither filtered nor fined.

We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.18

Planting date: 1996 and 2001

Soil: Clay and limestone

Altitude (m): 230

Exposure: South-East

Density (vines/ha): 10,000

Yield (hL/ha): 30

Ageing potential: 4 to 8 years

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