

# DOMAINE VINCENT BOUZEREAU

## VOLNAY 1<sup>er</sup> CRU « LES SANTENOTS » RED

*This parcel comes from Vincent's grandmother on his mother's side. It is actually a red Meursault since the appellation Volnay Santenots is located on Meursault village : our Burgundian wine area has some secrets... This appellation has the largest size among all Volnay 1<sup>er</sup> Crus.*



### THE DOMAINE

**Presentation :** Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxé-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

**Size of the property :** approximately 10 hectares

### THE VINE

**Grape varietal :** Pinot Noir

**Vineyard location :** in Meursault, on hill-side

**Soil type :** clay-limestone

**Average age of the vineyard :** approximately 70 years

**Viticultural methods :** The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

### VINIFICATION AND AGEING

**Vinification :** Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

**Ageing :** Approximately 15-18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

**The barrels :** 100% oak - 30% new barrels.

### THE WINE

*This terroir gives fine, round and subtle wines.*

**Tasting note :** hell garned red, fine wine with flower and cherry scents.

**Ageing potentiel :** This wine is easy to drink when it is young, and it has a good ageing potentiel : 5-15 years.

**Serving température :** 14°C-16°C

**Wine pairing :** game, poultry and sweetbread