



DOMAINE JOSEPH VOILLOT POMMARD VIEILLES VIGNES

certified sustainable (HVE)

Étienne Chaix represents the 6th generation of the family who founded this Volnaysien domaine in the 1840s. He took over in 2019 and continues its traditional ethos: diligent farming, indigenous ferments with destemmed grapes, aging in predominantly older barrels, and making classical Burgundy. Voillot may be the only domaine along the entire Côte that has lowered its pricing following a good vintage in the last decade—and not just once, but twice (post 2018 and 2023 vintages).

VINEYARD



Site: Pommard, an ancient village in a swale below Volnay. Pommard sits on a small watershed coming out of the escarpment and its vineyards, the lower ones in particular, consequently grow in eons of erosion containing a lot of clay. In red wine, clay translates into structure and tannin.

Soil: Clay-limestone, with a preponderance of clay in the two lower parcels.

Vines: From four parcels, all Haute Valeur Environnementale certified, scattered high and low in the commune of Pommard-Cras and Poisots in the lower southeast; Saussiles (north side) and Vaumuriens (south side) above the premier crus—totaling 3 acres with the vines averaging 62 years old.

Varieties: Pinot Noir.

CELLAR

Vinification: Grapes are destemmed and ferments are with native yeast in concrete and steel tanks. Extraction, whether *piegeage* or pumpovers, is delicate.

Aging: Older barrels for around 15 months before racking into steel for another month or so before bottling.

Production: Vintage 2021 saw 12 barrels or 300 cases.

Profile: A wine with Pommard's classic grip, but a degree of elegance thanks to the two parcels on the high ground above the village.
