



DOMAINE JOSEPH VOILLOT 1ER CRU

BEAUNE AUX COUCHERIAS

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 (Étienne is very hands on), indigenous ferments with destemmed grapes, modest extractions, and aging in predominantly older barrels to produce age-worthy, classical Burgundy. There's no tra-la-la here but rather a deep embrace and respect for the traditions and farming culture of Burgundy.

VINEYARD



Site: In the middle of the Beaune appellation, but at the top of the slope, one of Beaune's highest premier crus.

Soil: Shallow red brown limestone soil.

Vines: A parcel of 0.3 acres planted in 1964 and 1981 and facing south. Sustainable farming with cover crops over winter and weed control undertaken by shallow plowing in summer. Hand harvested.

Varieties: Pinot Noir.

CELLAR

Vinification: Grapes are destemmed and ferments are with native yeast in concrete and steel tanks. Extraction with pumpovers is delicate.

Aging: Aged in oak barrels for between 10 and 12 months before racking into steel for another month or so before bottling. Use of new wood is 10-20%. No fining and only a light filtration.

Production: A bountiful year sees five barrels or 125 cases, but typically the production is between two and three barrels.

Profile: A quintessential Beaune, rich with ample and delicious fruit.
