



DOMAINE JOSEPH VOILLOT MEURSAULT LES CHEVALIÈRES

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: High on the western slope above Meursault in the lieu-dit Les Chevalières.

Soil: Deep Argovian marl and Bathonian limestone.

Vines: A parcel of 0.37 acres whose vines date from 1979. Sustainable farming with cover crops over winter and weed control undertaken by shallow plowing in summer. Hand harvested.

Varieties: Chardonnay.

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: Three barrels in a productive year, of which 25 cases are sent to the US.

Profile: A wine of stony elegance.
