



# DOMAINE JOSEPH VOILLOT MEURSAULT 1ER CRU

## LES CRAS

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:** Immediately north of Meursault, below the road heading north over the pass to Auxey-Duresses. Mid slope.
- Soil:** Brown limestone which is gravelly, shallow, and with Oxfordian scree.
- Vines:** A parcel of 0.34 acres whose vines date from 1963 and 1980. 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 good year, one of which is sent to the US.
- Profile:** A wine of rich substance, minerality and longevity.