



# DOMAINE JOSEPH VOILLOT POMMARD 1ER CRU

## CLOS MICAULT

certified sustainable (HVE)

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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.

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### VINEYARD



**Site:** On the south side of the village across the road from Rugiens on the lower slope and completely flat. The parcel is the original Voillot family vineyard purchased in 1870.

**Soil:** Shallow soil of Jurassic limestone and white marl.

**Vines:** A parcel of 0.34 acres planted in 1958. 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:** Over a 14-year span beginning with 2009, the average annual production has been just under 2 barrels or 50 cases.

**Profile:** All about delicious, silky fruit. Elegant and fine.

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