




DOMAINE JOSEPH VOILLOT POMMARD 1ER CRU

LES EPENOTS

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

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- Site:** In Les Petits Epenots on the north side of the village on the plateau below the shoulder where Pèzerolles is located.
- Soil:** Clay rich limestone soil.
- Vines:** A parcel of 0.43 acres planted in 1961. 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 2.5 barrels or 62 cases.
- Profile:** Deep dense red fruit with intense stone and soil notes.
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