



DOMAINE JOSEPH VOILLOT POMMARD 1ER CRU

LES PÈZEROLLES

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: Mid-slope on the Pèzerolles premier cru at the tip next to Susilles. It's north of the village of Pommard on the shoulder above the Epenots field.

Soil: Shallow soil composed of Bathonian limestone and Argovian marl.

Vines: A parcel of 1 acre whose vines date from 1963. 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 yearly production has been just under 5 barrels or 125 cases.

Profile: This wine is notable for its spice, balance, and length.
