



DOMAINE JOSEPH VOILLOT POMMARD VIEILLES VIGNES

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: Pommard, an ancient village in a swale below Volnay. Pommard sits on a small watershed coming out of the escarpment and its vineyards, the lower ones in particular, consequently grow in eons of erosion containing a lot of clay. In red wine, clay translates into structure and tannin.

Soil: Clay-limestone, with a preponderance of clay in the two lower parcels.

Vines: From four parcels, all Haute Valeur Environnementale certified, scattered high and low in the commune of Pommard-Cras and Poisots in the lower southeast; Saussiles (north side) and Vaumuriens (south side) above the premier crus—totaling three acres with the vines averaging 62 years old.

Varieties: Pinot Noir.

CELLAR

Vinification: Grapes are destemmed and ferments are with native yeast in concrete and steel tanks. Extraction, whether *piegeage* or pumpovers, is delicate.

Aging: Older barrels for around 15 months before racking into steel for another month or so before bottling.

Production: Vintage 2021 saw 12 barrels or 300 cases.

Profile: A wine with Pommard's classic grip, but a degree of elegance thanks to the two parcels on the high ground above the village.
