



DOMAINE JOSEPH VOILLOT VOLNAY 1ER CRU

LES CAILLERETS

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, indigenous ferments with destemmed grapes, aging in predominantly older barrels, and making classical Burgundy. Voillot may be the only domaine along the entire Côte that has lowered its pricing following a good vintage in the last decade—and not just once, but *twice* (post 2018 and 2023 vintages).

VINEYARD



Site: On the lower slope of the Caillerets premier cru, which is as far south as you get in Volnay. It borders on Meursault.

Soil: The name of the wine refers to the shallow, stony soil of Oxfordian limestone.

Vines: A parcel of 0.34 acres whose vines date from 1984. 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 2.5 barrels or 62 cases.

Profile: Elegant stony focus; a wine that demands some bottle age in a cool cellar.