



# DOMAINE JOSEPH VOILLOT VOLNAY 1ER CRU

## LES CHAMPANS

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, 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).

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### VINEYARD



**Site:** Within the premier cru band, Champans is down slope next to Les Caillerets.

**Soil:** Shallow, stony Oxfordian limestone soil.

**Vines:** This is the domaine's largest premier cru holding, a parcel of 4.2 acres whose vines date from 1934, 1971 and 1985. 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 period beginning with 2009, average yearly production has been 18 barrels or 450 cases.

**Profile:** Champans' relatively heavier, downslope soils give this wine more fruit and breadth than other Voillot Volnays, but with no loss of the domaine's signature elegance.