



# DOMAINE JOSEPH VOILLOT VOLNAY 1ER CRU LES FREMIETS

certified sustainable (HVE)

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Étienne Chaix represents the sixth 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. *This is the bastion of what you might call “traditional” Burgundy that is all the rage nowadays. These are terroir-driven, site-specific wines.* –Neal Martin, Vinous, October 2020

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## VINEYARD



**Site:** Les Fremiets is the first premier cru you encounter as you enter Volnay from the Pommard side. The domaine’s vines are in the tip of Les Fremiets, just across the road from Les Brouillards bordering the Pommard appellation.

**Soil:** Marl clays on top of limestone, with the lower end of the parcel having more clay and the upper end much more calcareous (which mimics the Volnay slope at large).

**Vines:** A parcel of 1.5 acres whose vines date from 1932, 1950 and 1978. Sustainable farming with cover crops over winter and weed control undertaken by shallow plowing in summer. Hand harvested.

**Varieties:** Old-vine 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:** Varies considerably year to year, with an average of 225 cases.

**Profile:** Voillot’s most quintessential Volnay. You can taste the limestone in this elegant, intensely perfumed and lifted wine.