



DOMAINE JOSEPH VOILLOT VOLNAY 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:** The main volume of the Volnay comes from six lieux-dits across the lower slope of Volnay, from the Meursault side up to the Pommard side.
- Soil:** At the base of the slope the soils are relatively deep reddish Bathonien limestone marls, ferruginous and full of limestone scree.
- Vines:** From six parcels totaling nearly 3.5 acres planted in 1930, 1946 and 1973.
- 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 older barrels for between 10 and 12 months before racking into steel for another month or so before bottling.
- Production:** Vintage 2022 saw 24 barrels or about 600 cases.
- Profile:** A true *vin de terroir* that captures the elegant aromatics of Volnay along with its fruit, soil and limestone essence.
-