



VOLNAY
LES CAILLERETS
Premier Cru
2009

Location

Appellation: VOLNAY
Premier Cru Les Caillerets
Grape variety: Pinot Noir
Colour: Red
Surface area: 0.40 hectare
Age of vines: 25 years
Exposure and elevation: South-east, upper slope

Terroir

Les Caillerets are small stones in the vineyard that are very useful for draining the soil and reflecting light. Pinot Noir is particularly happy in this clay-limestone soil with very calcareous sub-soils.



Tasting

This wine offers a very nice velvety aspect, as well as substance. The tannins are tight when young, particularly on the finish. It deserves to be forgotten about in the cellar for 5 to 10 years.

Vintage

A defining word for this vintage: MATURITY. A vintage that brought us the highest degrees in alcohol ever achieved until then. The Savignys, just like the Pernands and Cortons, were at more than 13.5°. We couldn't believe our eyes (riveted on the mustimètre) during harvesting. Very fortunately, but also largely due to bio-dynamic growing, acidities didn't budge. So that gave us wines with strong intensity of colour, a nose already very open for Premiers Crus that are charming and suave on the palate. The tasting pleasure is immediate. However, we would like to keep these wines a long time so that richness may give way gently to finesse and complexity.

Very great reds for long keeping (more than 10 years); whites full, rich and unctuous to be drunk now and for the 5 to 8 years to come.