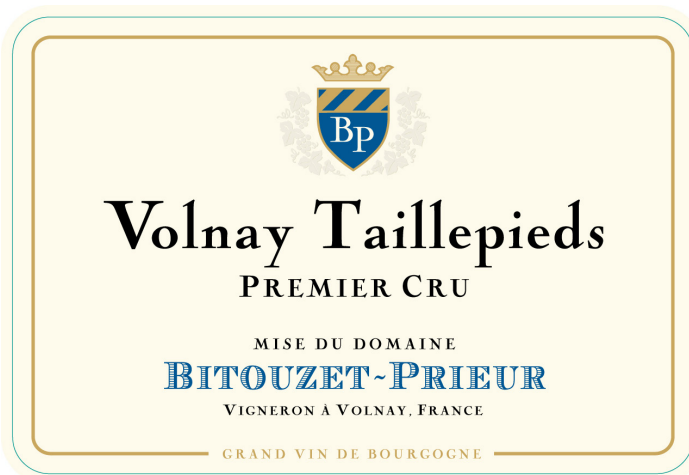


# Bitouzet-Prieur



## Volnay Taillepieds 1er Cru



### At a Glance:

- **Appellation:** AOC Volnay 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .72 ha of vines in the Taillepieds 1er cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1971, 1983, and 1997 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

### In The Cellar:

- **Fermentation:** Following partial destemming (75-80% in warm years, 100% in others) and a 5-10 day cold soak, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-16 months in 228-l oak barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

### In The Glass:

This cuvée is one of the most complete representations of the complexity that can be found in the finest Volnays as it is from one of the great vineyards of that village. It has deep color, lots of material and is an aggressive wine with loads of character marked by minerality and notes of soubois. Although it can be austere in its youth, this wine has proven its worth over and over in countless vintages: a real keeper.