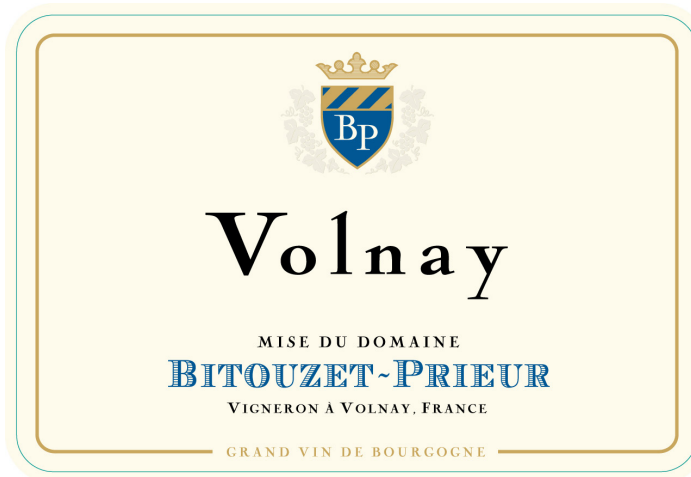


Bitouzet-Prieur



Volnay



At a Glance:

- **Appellation:** AOC Volnay
- **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 2.2 ha of vines in the lower half of the Les Aussy and Ez Echards vineyards, both directly beneath the Ronceret 1er cru.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1961, 1987, and 2003 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 (10% 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 wine has excellent ruby-red color; it is fresh, fruity with exuberant red berry fruit that spreads on the palate, and it is lightly tannic on the finish to let one know this is from Volnay.