



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

VOLNAY 1^{ER} CRU

LE RONCERET

- ◆ **APELLATION:** The Volnay appellation, perched high up on the Côte de Beaune, is narrow and suspended as if to comfortably accommodate the vines. Volnay leans back on the small Chaignot mountain drawing a slight bend in the overall direction of the slopes: from east to south-east. The vineyard consists exclusively of red wines. The oolitic limestone is comparable with porphyry in the Morvan. Pink, incorporating beautiful pale green grains, it supports schistose banks. The terrain is very calcareous at the top of the hill with light and chalky white Argovian limestone as the slope descends.
- ◆ **GRAPE VARIETY:** 100 % Pinot Noir
- ◆ **SURFACE:** 0.18 hectares
- ◆ **SOIL:** Loamy and calcareous clay
- ◆ **VINIFICATION:** Manual 100% destemmed harvest, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING:** Its nose has black fruit, blackberry, blackcurrant and peony flower aromas. A frank attack in the mouth followed by a rich and elegant matter, thereby creating a nice harmony. A dense and persistent finish.
- ◆ **AGING POTENTIAL:** 10 to 15 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **FOOD AND WINE PAIRING:** Carefully roasted or lacquered poultry, roasted or slowly braised game birds.



“Being in tune with the land”

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