



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

VOLNAY 1^{ER} CRU

LES FREMIETS



- ◆ **APPELLATION:** 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:** 0.40 hectares
- ◆ **SOIL:** Shallow stony Oxfordian type limestone
- ◆ **VINIFICATION:** 100% destemmed manual harvesting, 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:** A bright red colour with violet reflections. It develops delicate red fruit aromas including cherry and blackberry as well as hints of spices. Supple and elegant in the mouth, this charming wine has a great aromatic complexity that lends it a nice balance.
- ◆ **AGING POTENTIAL:** 10 to 15 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **PAIRING:** Veal mignon, squab, beef steak, roast duckling.

“Being in tune with the land”

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