



## Volnay 1er Cru Caillerets, Ancienne Cuvée Carnot, Dom Bouchard Père et Fils



<b>Product code</b>	BP1222RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bouchard Pere et Fils
<b>Vintage</b>	2022



HVE



BOUCHARD PÈRE & FILS  
FONDÉE EN 1731

### Producer

Since its foundations in 1731, Domaine Bouchard Père et Fils has put together an exceptional vineyard holding along the Côte d'Or. Driven by the desire to build an exceptional estate, they currently have 130ha of vineyards: 12ha of which are Grand Cru, 74ha Premier Cru, 4 individual Monopoles- the total covering over 450 vineyard sites. Each vineyard is tended to the highest level with 2021 seeing the first wines certified Organic. The Premier and Grand Cru vineyards are all farmed biodynamically. The pursuit of excellence at Bouchard Pere et Fils is driven by their work in the vineyards. ***“Our motto at the winery is ‘no rules’. Our approach is to go with the terroirs and the vintage, to adapt ourselves to each vineyard, each year, so that we can coax out the purest expression and the finest emotions. There is a great deal of risk involved in this listening approach, as well as humility towards the living matter that is wine, but it is an extremely rewarding challenge.”*** Frédéric Weber – Cellar Master.

### Tasting Notes

Exquisite fruit and spice aromas. On the palate, perfect harmony between structure and elegance. rich complex and voluptuous. Its terroir lends great class to this 1er Cru. Very good ageing potential. The Caillerets parcel is one of Volnay's best 1er Crus. Perfect with lamb, duck and light game.

### Winemaking

Following total or partial destemming on the vintage, fermentation in small container, gentle pressing ensure optimal vinification. Vating lasts 15 to 20 days. Maturing 12 to 14 months in French oak, with 30 - 40% new oak.

### Awards

Jasper Morris 87-89