Moillard

Volnay



History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Pinot Noir

Origin

Nestled high on the Côte de Beaune, the village of Volnay is between Meursault and Pommard.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 20 to 30% of new oak barrels.

Soil

Clay and limestone soils which drain well thanks to a gravel rock debris.

Colour

Sharp ruby red in colour.

Nose

This Volnay reveals a nose of ripe cherries, violets and sweet spices.

Palate

The palate is silky and fresh, structured by supple tannins. Nice length on the finish.

Recommandations

Ideal with fine dishes of poultry or game roasted, braised or glazed. Its aromatic intensity also allows it to accompany couscous or tagine. Cheese moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 5 years.