

# 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.



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