



Domaine
J.M. Boillot

VOLNAY 2022

TERROIR

Surface area: 28a89
Altitude : 240m
Situation: "Les Pasquiers"
Orientation: East/South-East
Grape variety: 100% Pinot Noir Soil : Clay & Limestone
Production: 47,70hl/ha
Vines planted: 1967-1968 & 1997-1998

HARVEST & WINEMAKING

Strict sorting of the grapes
100% destemming
Vatting period from 18 to 21 days
Cold pre-fermentation maceration 6 to 8 days in tank without manipulation
High-temperature maceration and alcoholic fermentation (selected yeast)
A few pumping over and very little or no punching down of the cap
Vertical pressing

AGING

100% malolactic fermentation
13 months ageing without racking in 228L, 350L and 390L oak barrels
30% new wood

CELLARING POTENTIAL

2029

