



# HOUSE OF TOWNEND

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## Volnay 1er Cru Les Champans 2022, Domaine Voillot

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<b>Price</b>	£95.00
<b>Code</b>	VOLN470

A more brooding and powerful Volnay, showing the muscular quality that comes from the heavy clay and limestone soils that dominate this large 1.07Ha holding, planted between 1934 and 1985. 21 barrels made in 2022, compared to just 8 in 2021.

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### Tasting Notes:

An amazing concentration of black fruits and succulent strawberry compote; this is a sweeter and more ripe version of Champans than normal, with a greater degree of concentration. Balance here aplenty, with a touch of liquorice at the finish and a lovely vibrant freshness.

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Specification	
<b>Vinification</b>	Hand harvested, sorted then destemmed, lightly crushed and then fermented in tank with twice daily pump overs. Maturing in 20% new oak for 14 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Volnay
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Joseph Voillot
<b>Producer Overview</b>	Jean-Pierre Charlot took over from his father in-law, Joseph Voillot, as the winemaker at Domaine Joseph Voillot in 1995.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with rack of lamb with Pinot Noir infused honey and rosemary sauce, or herbed lamb chops.