



## HOUSE OF TOWNEND

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# Volnay 1er Cru Les Champans 2023, Domaine Joseph Voillot

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<b>Price</b>	£85.00
<b>Code</b>	VOLN490

This is always 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.

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### Tasting Notes:

This is a lovely lush, ripe and dense Pinot, showing elegance, purity and a lovely tension. Ripe red and black fruits, a sense of tighter tannins at first, but these melt somewhat in the mouth and there is a lovely balancing freshness. The wine is elegant, rounded and opulent, less muscular than some vintages, but this just makes it more alluring.

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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 12 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028
<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>Grapes</b>	Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2023
<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