



# HOUSE OF TOWNEND

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

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<b>Price</b>	£96.00
<b>Code</b>	VOLN465

This 1er Cru of just 0.6Ha is situated to the eastern extremities of the appellation adjacent to Pommard on a chalk and powdery limestone subsoil. Produced from vine averaging 60-65 years old, planted between 1932 and 1978

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### Tasting Notes:

A wine that offers a wonderful array of fruit characters – red cherry, blackcurrant and prune. Intense and concentrated, the structure is impressive with succulent texture, suave, chalky tannins and a feminine allure.

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Specification	
<b>Vinification</b>	1 plot of 0.6Ha, first planted in 1932, picked by hand and fermented in tank, before maturing in 15% new oak for 12 months.
<b>ABV</b>	13%
<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.