



HOUSE OF TOWNEND

Volnay Village 2016, Domaine Joseph Voillot

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| Price | £47.99 |
| Code | VOLN300 |

7hl/ha!!!! Only 7 barrels produced compared to the normal 25. Quite unbelievable and of course catastrophic. Produced from 'vieilles vignes' with an average 40 years old. What a shame that there is so little!

Tasting Notes:

Soft, sensual and complete, showing rich perfume and sexy appealing fruit. The palate is bordering on decadent, with warm red fruits, liquorice, coffee and cherry and seems remarkably developed in its lush, open state. The finish is warm, generous and long with soft yet persistent tannins and a touch of sweetness.





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| Specification | |
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| Vinification | Produced from 'vieilles vignes' with an average 40 years old. The grapes are partially destemmed and the wines matured in oak barrels (20-35% new) for 12-18 months. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now through to 2032 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Volnay |
| Type | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2016 |
| Body | Elegant, refined and supple |
| Producer | Domaine Joseph Voillot |
| Producer Overview | Jean-Pierre Charlot took over from his father-in-law, Joseph Voillot, as the winemaker at Domaine Joseph Voillot in 1995. |
| Closure Type | Cork |
| Food Matches | Great with pan fried duck breast with a cherries and port. |