



HOUSE OF TOWNEND

Volnay 1er Cru Champans 2016, Domaine Joseph Voillot

Price	£75.00
Code	VOLN305

This is the only appellation that produced more wine in 2016 – 15 barrels as opposed to the normal 14. Whoop whoop! Aged in 25% new oak for 14 months. A much firmer style than Fremiet, with tighter, linear tannins. Dense, brooding with a super concentration.

Tasting Notes:

The bouquet is very pronounced, appealing and fragrant, offering sweet red fruits, basil, mulberry and streaks of cassis. This is such a succulent and attractive Pinot Noir, layered with sweet fruit, oak and spice – the finish is incredibly long with minerality emerging to balance the sweetness and add structure and a degree of tightness.





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Specification	
Vinification	The grapes are partially destemmed and the wines aged in 25% new oak for 14 months.
ABV	13%
Size	75cl
Drinking Window	Drink 2024+
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	Try with rack of lamb with Pinot Noir infused honey and rosemary sauce, or herbed lamb chops.