



## 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	
<b>Vinification</b>	The grapes are partially destemmed and the wines aged in 25% new oak for 14 months.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink 2024+
<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>	2016
<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.