Volnay 1er Cru Les Champans 2018, Domaine Joseph Voillot



Price	£84.00
Code	VOLN345

Jean Pierre Charlot, son-in-law of the founder Joseph Voillot. has now passed on the running of the family domaine to his nephew, Etienne Chaix. This exceptional domaine's future is now secure. The domaine consists of 9ha of vineyards, including some prized sites in several 1er Crus. The grapes are partially destemmed and the wines matured in oak barrels (15-20% new) for 14-16 months. Without doubt one of the finest domaines in Volnay, these wines are never heavy or over extracted. They offer the fragrance, charm and beauty so typical of Volnay. "I am very satisfied with this vintage!" said Etienne Chaix with a mischievous grin. A true master of the understatement!

Tasting Notes:

This is a brooding wine from Voillot's largest holding of 1er cru (1.7ha), situated on heavier clay soils that give the wine more depth and intensity, almost in the mould of Pommard.Aged in 10% new oak, it is packed with concentrated fruit, with notes of cassis and liquorice. It is intense and powerful with a voluptuous palate and moreishly long on the finish. There was a healthy debate as which was the better of the two 1er crus – the result was a score draw!

HOUSE OF TOWNEND

Specification	
ABV	13%
Size	75cl
Drinking Window	Drink from 2024 through to 2033
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Volnay
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2018
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.