



## HOUSE OF TOWNEND

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

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<b>Price</b>	£95.00
<b>Code</b>	VOLN470

A more brooding and powerful Volnay, showing the muscular quality that comes from the heavy clay and limestone soils that dominate this large 1.07Ha holding, planted between 1934 and 1985. 21 barrels made in 2022, compared to just 8 in 2021.

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#### Tasting Notes:

An amazing concentration of black fruits and succulent strawberry compote; this is a sweeter and more ripe version of Champans than normal, with a greater degree of concentration. Balance here aplenty, with a touch of liquorice at the finish and a lovely vibrant freshness.

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Specification	
Vinification	Hand harvested, sorted then destemmed, lightly crushed and then fermented in tank with twice daily pump overs. Maturing in 20% new oak for 14 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Volnay
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
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.