HOUSE OF TOWNEND

Volnay 2018, Domaine Lafarge

Price	£71.00
Code	VOLN350

The family domaine is run by Frédéric, son of Michel, whose passion and knowledge for all things Volnay and Burgundy are unmatched. This 10ha domaine has been managed using biodynamic principles since 1999, and they are renowned for producing some of the finest wines in Volnay. Very little new oak is used, only around 5%, with barrels between 2 and 5 years preferred. The style is alluring, complex and harmonious and is exactly what one looks for in great Volnay.



Tasting Notes:

This wine is produced from 6 plots totaling 2.6 ha of vines planted as far back as 1932. There is no new oak used in the production of this wine, it is a pure expression of the Pinot Noir and terroir of Volnay. A beautiful, expansive and aromatic bouquet, very much in the distinguished Lafarge style. The palate is very refined, not heavy at all, sexy and expressive with an incredible density of strawberry fruit. Pure and elegant, the tannins are silky and smooth and there is seamless structure to the wine. Long on the finish this is a beautifully crafted wine. Chapeau!

HOUSE OF TOWNEND

Specification	
ABV	13%
Size	75cl
Drinking Window	Drink 2022+
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 Michel Lafarge
Producer Overview	Domaine Lafarge is situated in the heart of the village of Volnay and produces some of the finest red wines in Burgundy.
Closure Type	Cork
Food Matches	Great with pan fried duck breast with a cherries and port.