



## HOUSE OF TOWNEND

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# Volnay 2022, Domaine Lafarge

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**Price** £75.00  
**Code** VOLN445

A healthy crop in 2022 saw yields return to a normal level of 44 hl/ha. The vines are grown on 4 separate plots, abutting the premier crus of Champans, Fremiets and Clos des Ducs, with thin top soils and a heavy, rocky limestone subsoil. Good SW and South SE exposure aid the vines ripening. In 2022 Michel started picking on the 26th August, finishing on the 3rd Sept. Rain at the end of June helped freshen the vines and lifted yields to an average for the domain of 42hl/ha.

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### Tasting Notes:

Michel has made a cracking Volnay Villages, showing crunchy red forest fruits, tinged with blackberry, wrapped around a core of tightly packed muscular fruit, tannins and racy acidity, There is a distinct smoky edge, and the palate includes a layer of pomegranate and kirsch.

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Specification	
<b>Vinification</b>	Yields of 44hl/ha were way above 2021. Fermented in used barrels before maturing for around 17 months in older oak.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<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>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Michel Lafarge
<b>Producer Overview</b>	Domaine Lafarge is situated in the heart of the village of Volnay and produces some of the finest red wines in Burgundy.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great with pan fried duck breast with a cherries and port.