



HOUSE OF TOWNEND

Volnay 2022, Domaine Lafarge

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.

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	
Vinification	Yields of 44hl/ha were way above 2021. Fermented in used barrels before maturing for around 17 months in older oak.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
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 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.