Domaine du Chancelier

Bourgogne Côte d'Or Rouge En Coulezain VV



ABOUT THE ESTATE

- Elsa & Cédric Ehrhart have founded an estate in Beaune that looks to tradition to propel it forward.
- Farming is entirely organic, done on a combination of owned land and long-term contracted plots.
- The fully refurbished winery is gravity fed and prioritizes minimal intervention.
- Whites are barrel fermented, vinified without sulfur and see long lees aging.
- Red are fully destemmed and fermented in stainless steel and barrel, also with long lees aging and no sulfur additions.

APPELLATION

Bourgogne

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert)

SOIL

Deep clay

VINEYARDS & VITICULTURE

This wine comes from 50-year-old vines located in the eastern part of Volnay. The climate in Coulezain is distinguished by a clayey and fairly deep soil, providing suppleness and roundness to this vintage. Dense planting of 10,000 plants/ha and simple Guyot training.

HARVEST & VINIFICATION

Hand harvested. Strict selection. Vinified without sulfur. Vatting for 21 days with gentle extraction and regulated temperature in stainless steel tank. Long lees aging in oak for an average of 12 months, 10%-25% new barrels depending on the vintage.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL