

Volnay Les Caillerets

Ancienne Cuvée Carnot 2023

Premier Cru



Acquisition: 1775

Rated 'Tête de cuvée' by Dr Laval as early as the 1855 ranking, this appellation is a perfect example of finesse, elegance and grace. The Carnot family, who once owned it, are still referenced on the bottles: 'Ancienne Cuvée Carnot'. The saying speaks for itself: "He who does not have Caillerets does not know what Volnay is worth". It originates from a stony, poor soil, yet produces a wine of remarkable elegance.

Tasting Profile

Colour

Consistently deep

Nose

Reveals complex aromas ranging from delicate violets to slightly jammy red fruit followed by a touch of smoke. This is imparted by the subsoil.

Mouth

Always offers an ample attack. The wine coats the palate while the concentration is evident but never overwhelming. The finish is both delicate and dazzling. The tannins are ripe and fleshy, while the fruit emerges to reveal red fruits and a floral expression ranging from peony to violet. This wine has very little acidic definition, and its structure mainly stems from its concentration and depth.

Expertise

Harvest: September 4 & 8, 2023

This plot is harvested on several different dates to preserve the perfect ripeness of each subplot. A percentage of whole bunches will impart energy, a subtle vegetal touch which will bring tension and complexity. Hand-harvested in 13kg crates, the grapes are then meticulously sorted by our teams.

Vinification

40% whole cluster. Cold maceration (12°C) for a few days from the start of vatting, followed by a fermentation and extraction period with treading. Devatting between 12 and 20 days. Vertical press.

Ageing in barrel

20 months in French oak barrels. 40% of new oak. The remainder consists of previously used barrels. Manual racking to blend the different subparcels when ageing is complete.

Maturation

The bottles are preserved in optimal conditions in underground cellars until they are released for sale.



Pinot Noir



7 to 10 years or more
Ageing potential



17°C and 18°C
Serving temperature



Winemaker's notes

"Who has no wines in Caillerets, does not know what Volnay is worth." Its delicacy and silky tannins never cease to amaze from one vintage to the next. This is the quintessence of Volnay, and the most refined of Volnay Premiers Crus.

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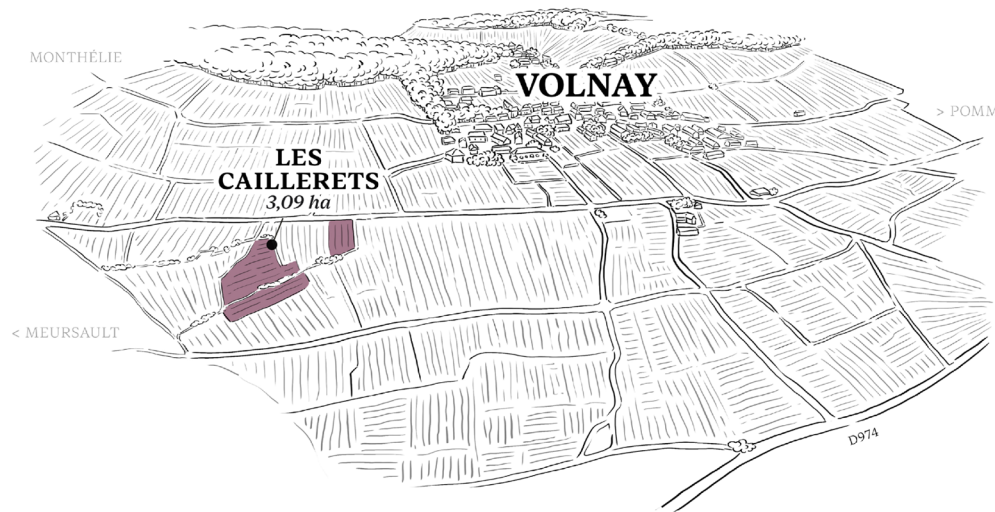
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The plot

This is a wine of craftsmanship, where each individual parcel harvested and vinified separately contributes an added layer of complexity. The name 'ancienne cuvée carnot' plays an important role in understanding this wine. This extensive family fully understood the notion of subparcels and the value of their complementarity.



Ongoing organic certification
and biodynamic conversion



East / South-East
Exposure



3,09 ha / 14,33 ha
Surface area

Soil

Two different yet complementary terroirs express themselves within the same climate:

Les Caillerets Porte, the northernmost and steepest plot, with its limestone soil, imparts the finesse, subtlety and tension necessary to the whole.

Mid-slope, Les Caillerets Travers, given this name due to the south to north alignment of the vines, with its clay-limestone soil, provides depth, richness, surprising concentration and a unique dry touch.



Calcareous clay
on limestone
bedrock

260m alt.



15%



Slope

Influence on the wine

Les Caillerets refers to the chailles found in the vineyard. These small limestone pebbles, fragments of stone, that contribute to a very light soil. They provide Volnay Les Caillerets with the perfect balance between elegance and minerality.

The aroma smoke that develops more intensely in colder vintages derives from the older limestone bedrock, similar to that found in the Côte de Nuits.

