



HISTORY

Volnay originates from the name of a man, *Volumnius*, or has been probably formed from the celtic prefix "vol", referring to the notion of roundness (This is probably due to the geographical position of Volnay).

Pitures, like *Poutures*, indicate the presence of marshy fields. In Volnay, other climates indicate the presence of humidity...

THE 2009 VINTAGE

2009 is a glorious year in many ways: Spring was rather mild. The flowering took place in ideal weather conditions, warm and sunny. Summer was characterized by strong rains, especially in July, where there were thundery storms, unusual for the season. The association of rain and fine weather with frequent heat spikes, settled down from June to mid-August. The end of August and September were gorgeous: the lack of rain, ideal temperatures combined with steady wind, led to perfect maturity along with outstanding phytosanitary state.

Harvest took place from the beginning of September.

Red wines are charming. Rich and deep, they bring a blissful feeling.

• MAISON ROCHE DE BELLENE •

VOLNAY

PITURES

Premier Cru

Grand vin de bourgogne

2009



TECHNICAL INFORMATION

- GRAPE VARIETY: 100 % Pinot noir
- PRUNING SYSTEM : single Guyot
- DENSITY OF PLANTING : 10 000 vinestocks/ha
- AGE OF VINE : 57 years old
- YIELD : 44 hl/ha
- VINEYARD MANAGEMENT : Lutte raisonnée (
- HARVEST : manual
- HARVEST DATE: 13th September 2009
- VINIFICATION : partial de-stemming (25% of whole harvest). Smooth crushing. Natural yeast fermentation.
- BARREL AGING : 14 months. 100% in barrels (50% new oak). No fining. Smooth filtration before bottling.
- BOTTLING : April 2011
- DEGREE % VOL: 13.0
- PRODUCTION : 2400 bottles

THE TERROIR

GEOGRAPHICAL SITUATION : The climate is situated at the border with Pommard, beyond *Fremiets*, next to *Clos des Ducs*.

ALTITUDE : 290 to 330 m

NATURE OF THE SOIL: chalky

VINEYARD EXPOSURE: south/east

