



LES CLIMATS
Wine & Spirit Imports, Inc.

Domaine Georges Glantenay

AOC Volnay 1er Cru

Le Ronceret

COUNTRY

France

VARIETAL

Pinot Noir

SOIL TYPE

Clay & limestone

VINEYARD

Surface area: 40.10 ares

Age of vines: 50 years

Plots: Le Ronceret.

Planting density : 10000 vines/Ha

Yield : 40hL/Ha

HARVEST

Manual harvesting & rigorous selective sorting

VINIFICATION

Cold maceration for 7 days, temperature-controlled. Vatting for 30 days. Aging on fine lees in oak barrels. 35% new oak for 15 months. Old-fashioned racking with brokerau. Bottled by gravity on the estate.

TASTING NOTES

Deep garnet-red with ruby highlights, the nose gives off aromas of black fruit, blackberry and blackcurrant. On the palate, the attack is frank, followed by a rich, elegant texture, creating a beautiful harmony. Fine, smooth tannins coat the fruit. Dense, persistent finish.

ABOUT THE WINEMAKER

Coming from a line of winegrowers from father to son since the 17th century, Domaine Georges Glantenay, located in Volnay in Côte-d'Or, Burgundy, is a family winery born from the sharing of the estate of Pierre Glantenay in 1893. After his son Georges then his grandson Pierre, it is now the fourth generation who is at the head of the estate, represented by Guillume and Sarah, brother and sister.

