

# Domaine Georges Glantenay LE RONCERET

AOC Volnay 1er Cru

Coming from a line of winegrowers from father to son since the 17th century, this domaine located in Volnay in Côte-d'Or, Burgun-dy, 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 Guillaume and Sarah, brother and sister.

This domaine has 8 hectares of vines, managed in organic practices agriculture, with the greatest respect for the terroir. They strive every day to maintain and embellish the family heritage, but also to expand it as soon as an opportunity arises.



## 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 brokereau. 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.