

François Mikulski



Volnay Santenots du milieu 1^{er} cru

The vine

The two parcels we cultivate belong to the family. The first was planted in 1947 and the second in 1976. Our yield does not exceed 35 hl per hectare, placing our annual production in the region of 4,000 bottles. The vines are 100% Pinot Noir.

The vines are cultivated using non-certified organic methods.

The soil

The subsoil consists of a layer of brown silt on a base of fractured rock.

Ageing

Each batch of wine is vinified in tanks for about 15-17 days, then transferred into oak barrels, where it remains for a minimum of 14 months. We use approximately 35% new barrels

Tasting

The wine produces intense aromas of red fruits-cherries, delicately smoked meats, and is pleasantly fresh in the mouth, with blackberry, pepper, liquorice, and tobacco-chocolate. It has excellent ageing potential (10 to 15 years). It can be served as an accompaniment to cooked red meat or game. It is also ideal with very good quality raw milk cheeses.

Coupe géologique

