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Domaine Delagrangre

2022 Volnay Vieilles Vignes

Burgundy, France

Type:	Still Red Wine
Varietals:	Pinot Noir
Region:	Burgundy, Côte de Beaune
Vineyard Size:	1.8 ha
Planted:	55 years old
Farming Methods:	Hand-harvested
Total Production:	12,000 bottles per year
Soil:	Limestone and red clay
Climate:	2022 was a beautifully solar vintage in Volnay, producing quite full but pure red wines.
Fermentation:	Fermented in stainless steel tanks, with indigenous yeasts
Winemaker:	Alexis Delagrangre
Elevage:	12 months in oak (~15% new), followed by 4 months in tank.

Made with Organic Grapes

Vegan

ABV

13%

Sizes

750ML

ABOUT THIS BOTTLE

Helmed by Didier Delagrangre and his son Alexis – the sixth and seventh generations of the Delagrangre family to work the vineyards and craft wines in Burgundy – Domaine Henri Delagrangre et Fils produces classically-styled Burgundies from their base in the village of Volnay. Delagrangre owns a total of 15 hectares in the communes of Volnay, Pommard, Aloxe Corton, Meursault, and in the Hautes Cotes de Beaune. The father and son winegrowers believe in minimal intervention, embracing indigenous yeasts, gentle extraction, long, slow fermentations, and the sparing use of new oak to deliver complex and well-balanced wines.

This cuvée is sourced from six to seven different parcels from throughout Volnay, with vines averaging 55 years old. Elevage takes place in barrel (roughly 15% new) for twelve months, followed by four months in stainless steel. This is a really textbook Volnay, with delicate and pure red and black fruit notes and a lovely spicy and peppery edge to it. For

