

Edward

Domaine Delagrang

2022 Volnay 1er Cru Clos des Chenes Burgundy, France

Type:	Red Still Wine
Varietals:	Pinot Noir
Region:	Burgundy, Côte de Beaune
Vineyard Size:	0.654 ha
Planted:	1939
Farming Methods:	Hand Harvested
Total Production:	4,000 bottles per year
Soil:	Bathonian, stony, and ferruginous limestone
Fermentation:	18 days in open, temperature-controlled, stainless steel vats, with minimal punch downs and occasional pump-overs. Fermented naturally, with 30% whole clusters.
Elevage:	Aged for 12 months in barrels (10-20% new), followed by 4 months in stainless steel tanks

Vegan

ABV

13.5%

Sizes

750ML

ABOUT THIS BOTTLE

Helmed by Didier Delagrang and his son Alexis – the sixth and seventh generations of the Delagrang family to work the vineyards and craft wines in Burgundy – Domaine Henri Delagrang et Fils produces classically-styled Burgundies from their base in the village of Volnay. Delagrang 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.

Clos des Chenes is Domaine Delagrang's flagship bottling. Crafted from the fruit of 83 year-old vines, this beguiling Volnay offers both intensity and finesse. It leads with delicate scents of violets, followed by aromas of wild strawberry, cherry and sweet spices. On the palate, it offers plush red fruit flavors backed by elegant, velvety tannins.

