



MAISON  
**Albert Brenot**

DEPUIS 1849



*Volnay is settled high up on the Côte de Beaune, where its vines languidly stretch out.*



Pinot Noir



Manual harvest and grapes are sorted out.



It spends over 18 months in oak barrel to soften the already gentle tannins of the wine.



Clay limestone.

## TASTING

This dark, intense wine displays a seductively sumptuous nose of plums intertwined with violet, redcurrant, cherry and lightly oaky notes. Concentrated and complex, it expresses itself in many nuances, with a delicate velvetiness accompanied by an immense aromatic intensity. Full bodied, with dense, chewy tannins, this is a wine destined for ageing.



Temperature of service: 14 to 16°C.



It will complete a classic dinner with duck breast “à l’orange” or a slow-casserole poultry. More adventurous food lovers will pair it with a generous Moroccan tajine, potato or squash gratin. Its intensity will be perfect with mature cheeses.