



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Volnay 1er Cru Les Champans 2014, Domaine Joseph Voillot

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**Price** £70.00  
**Code** VOLN270

Aged in 25% new oak for 14 months. A much firmer style than Fremiet, with tighter, linear tannins. The character is more black fruits and mulberry and once again impresses greatly. Dense, brooding with a super concentration.

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**Tasting Notes:**

A wine full of black fruits and mulberry which does not fail to impress. Dense, brooding with super concentration.

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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Aged in 25% new oak for 14 months.  |
| <b>ABV</b>               | 13%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink from 2019   |
| <b>Country</b>           | France  |
| <b>Region</b>            | Burgundy  |
| <b>Area</b>              | Côte de Beaune  |
| <b>Sub Area</b>          | Volnay  |
| <b>Type</b>              | Red Wine  |
| <b>Grape Mix</b>         | 100% Pinot Noir   |
| <b>Genres</b>            | Fine Wine   |
| <b>Vintage</b>           | 2014  |
| <b>Body</b>              | Elegant, refined and supple   |
| <b>Producer</b>          | Domaine Joseph Voillot  |
| <b>Producer Overview</b> | Jean-Pierre Charlot took over from his father in-law, Joseph Voillot, as the winemaker at Domaine Joseph Voillot in 1995. |
| <b>Closure Type</b>      | Cork  |
| <b>Food Matches</b>      | Try with rack of lamb with Pinot Noir infused honey and rosemary sauce, or herbed lamb chops.                             |