



**Hillside Wines & Spirits**  
Artisan Wines & Spirits Distributor

## Moillard

## Volnay Premier Cru Clos des Chênes

France

Volnay, Côte de Beaune, Burgundy

## Pinot Noir



### The History

Moillard winery, the tradition of growing the best grapes and making the finest wines has been maintained. The Moillard family has been cultivating vines in Nuits-Saint-Georges since the French Revolution. In 2008, Vincent Sauvestre succeeded the Thomas family in running the Maison Moillard and perpetuating its prestigious reputation as one of the finest winemakers in Burgundy.

In keeping with the traditions of the Côte de Nuits, the vatting is allowed to last a long time. The objective is to produce elegant and powerful wines that will age well and that can be appreciated at any time. The wines are put into oak casks by using gravity and stored in the very old vaulted cellars of the property, which house over 1,000 barrels.

By leaving the wines in vats and barrels for a long time and limiting human intervention during this crucial period, the wines of the Maison Moillard develop the full range of their taste, expressing the quality of the terroir and highlighting the distinctive character of each small parcel (les climats as they are known in Burgundy) of the Côte de Nuits. This is why Moillard wines offer the entire palette of the region's greatest appellations.



### The grape

100% Pinot Noir.



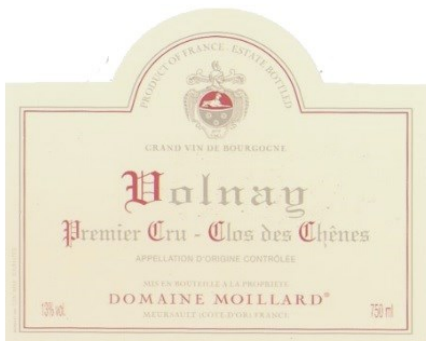
### Tasting note

Volnay has always been thought of as the most feminine of burgundies. The color varies from bright ruby to a light garnet. Its aromas are of violet, gooseberry, cherry, and - with age - spices, game and cooked prune. It has an immediate appeal which, added to a slight natural precocity, means it can be fully open while still relatively young. The attack is fresh, the finish is warm.



### Food Pairing

Sophisticated poultry dishes, patiently roasted and glazed, feathered game, stewed or slowly braised, or simply roasted. It might accompany a couscous or a tajine with meat or poultry or even both. The intensity of Volnay allows it to blend with distinctly flavoured cheeses.



Order Desk: 800 946-3664

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