

KOSTA BROWNE BURGUNDY SERIES

2020 Volnay Pinot Noir

Gracefully Complex

The beginning of the 2020 Burgundy harvest marked the earliest start to picking in the last 25 years, and the warmer-than-average temperatures with a lack of precipitation reduced the yield of many crops. Thankfully, the grapes that thrived produced wines with unbelievable freshness, texture, concentration, and vibrant acidity.

Volnay, Burgundy's renowned south-east-facing vineyards stand tall with steep, dramatic views. Most impressive in this region is the oolitic limestone. Its pink and pale-green minerals are scattered amongst the banks of metamorphic rock. Best known for their irresistible floral aroma with fresh fruit and spice on the palate, these wines can be enjoyed both young and over time.

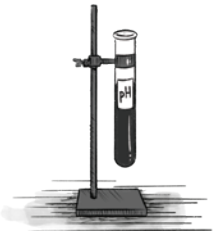
Aged in 33% new French oak, this Pinot Noir displays dark, concentrated fruits with plush, nuanced complexity and well-integrated tannins. Lively acidity accompanies a delicate floral bouquet and notes of cranberry and cherry while the finish impressively lingers.



33% new French Oak



ABV 13.44%



pH 3.45

Fact of Note: Only red wine is legally produced in Volnay.

TECHNICAL DETAILS

FERMENTATION 33% new French oak

ALCOHOL 13.44%

pH 3.45

TA 5.95 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

TASTING NOTES

NOSE This Pinot Noir displays a medley of dark, concentrated fruits, savory spices, and plush, nuanced complexity.

MOUTH Well-integrated tannins and lively acidity accompany a delicate bouquet with impeccable acidity and dramatic finish.