

KOSTA BROWNE BURGUNDY SERIES

2021 Volnay Pinot Noir

Gracefully Complex

The 2021 Burgundy vintage experienced a difficult yet classic growing season with unpredictable weather—including spring frost and hailstorms which resulted in reduced yields. Yet, with meticulous vineyard management and selective harvesting, the wines produced are characteristically expressive and capture Burgundy's exceptionally unique terroir.

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 aromas with fresh fruit and spice on the palate, these wines can be enjoyed both young and over time.

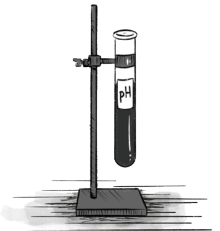
This graceful wine reveals intricate aromas of bourbon-soaked cherry, orange rind, rose petal, sarsaparilla, and fennel. Meticulously aged in 32% new French oak, the result is a sophisticated Pinot Noir that displays vibrant acidity, gentle tannins, and a refined finish with intrinsic complexity to reward patient cellaring.



32% new French Oak



ABV 13.5%



pH 3.54

Fact of Note: Legally, Volnay is only allowed to produce red wine within the region.

TECHNICAL DETAILS

ÉLEVAGE 32% new French oak for 13 months, prior to bottling 100% stainless steel for 3 months

ALCOHOL 13.5%

pH 3.54

TA 5.81 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 Beautifully fascinating aromatics of orange rind and bourbon-soaked cherry intertwines with a touch of rose petal and sarsaparilla.

MOUTH Inherently dynamic with concentrated fruit, focused acidity that accompanies gentle tannins leading to a long, refined finish.