

KOSTA BROWNE 2023 VOLNAY PINOT NOIR

GRACEFULLY COMPLEX & BALANCED

Shaped by a radiant growing season, 2023 yielded fruit of remarkable depth and vitality—resulting in wines with finesse and the structure to age gracefully in the cellar. This vintage is a true expression of Burgundy and a defining moment for our series.

For centuries, Volnay has been admired as Burgundy's symbol of grace, producing some of the most elegant and aromatic Pinot Noir in the Côte de Beaune. Its hillside vineyards, rooted in limestone and marl soils, produce wines defined by clarity and a silken texture that have made Volnay one of the region's most cherished appellations.

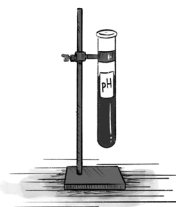
The 2023 vintage delivered fruit with ripeness and definition, resulting in a wine that is vibrant yet delicately structured. On the palate, red and black fruits are framed by finely woven tannins. Bright acidity brings lift and tension, while notes of earth and spice carry into a finish of remarkable persistence. Poised and deeply layered, this Volnay stands as a benchmark in our Burgundy collection.



Aged in 31%
new French oak



ABV
13.6%



pH
3.58

TASTING NOTES

AROMA Baked strawberry and ripe plum with hints of floral notes and subtle spice.

PALATE Sturdy tannins frame red and black fruit, leading to a long, refined finish.

TECHNICAL DETAILS

ÉLEVAGE 31% new French oak, 69% neutral oak for 11 months, then 100% of the blend was aged in stainless steel for 1 month.

ALCOHOL 13.6% **pH** 3.58 **TA** 5.49 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°F and 60°F, with 70% humidity.



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