

Domaine Michel Rebourgeon



Volnay 1er cru "Les Brouillards"

Our Volnay 1er Cru Les Brouillards
comes from one parcel
Age of the vines : 30 years old
Grape variety : Pinot noir
Ageing : 18 months in oak barrels

Vinification : All the wines are
vinified in our cuverie, rue de
Francorchamps in Pommard. Where
after manual harvest and careful
selection , the grapes are put through
the destalking machine and by means
of an elevator the grapes are slowly
put in the fermentation vats which are
temperature controlled. Here, the
grapes go through a seven day cold
soak before the alcoholic
fermentation takes place which can
last for up to 14 days. No artificial
yeasts are used, the fermentation
process is completely natural.

