



Maxime Dubuet-Boillot

VOLNAY *Sur-Roches*

The Terroir :

This cuvée is the very first vinified by Maxime in 2016 and it has become our signature cuvée. We craft a surface of 70 ares, exposed South/South-East. It is a terroir located at an altitude of 350m, on a soil with dominant limestone.

Vinification & ageing :

After careful sorting, we keep on this cuvée 100% of full bunches (means Vendange Entière = VE on the label), which brings a certain texture and a well-identified aromatic. We carry out a semi-carbonic vinification, with 12 to 14 days of full vatting, the crushing is done at the foot and we proceed to daily pumping to release the sweet juice still present in the berries.

The ageing operates in French oak barrels of which 30% in new barrels, for 12 months, to keep the suppleness and the fruit.

Tasting :

The aromatic highlights a great minerality. It is a chiseled wine signed with a beautiful freshness. Kirsch cherry and red berries express themselves generously.



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