Dom Bitouzet-Prieur Volnay





WINEMAKING: Hand-harvested and fully destemmed. Indigenous yeast fermentation following a two-week

maceration with twice-daily punchdowns. **AGING:** 16 months in 10% new oak

THE STORY

A committed classicist, Vincent Bitouzet has provided us with over thirty-years worth of structured, demanding, age-worthy, satisfying wines, both red and white, from the heart of the Cote de Beaune.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Natural Fermentation



