

2024 Volnay

Numa Cornut | Volnay, Côte de Beaune, Burgundy | Plot: Les Lurets

From the plot Les Lurets in Volnay, this 2024 carries Cornut's hands-on approach — hand-harvesting, extended maceration with twice-daily pigeage, and careful oak aging — reflecting a smaller, more precise vintage defined by finesse over volume.

THE VINTAGE

2024 was a small vintage in Burgundy, shaped by spring frost and a challenging, wet growing season. Yields are limited, but the wines are elegant, precise, and clearly terroir-driven, marked by freshness and fine structure rather than power. Supply continuity is supported by the strong 2023 vintage.

TERROIR

Volnay lies between Pommard to the north and Meursault to the south. Subsoil of Argovian limestone marl. 26 Premiers Crus. Known for elegant, refined Pinot Noir. Plot: Les Lurets.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Hand-harvested in small crates. Carefully sorted and destemmed. Maceration in stainless steel vats for 3–4 weeks. Pigeage twice daily during fermentation. Aged approximately 10 months in 228L Chassin M+ barrels.



TASTING NOTES

Great elegance, bright and luminous color. Aromas of violet and blackcurrant on the young nose, evolving toward ripe and candied fruit, mushrooms, and sweet spices with maturity. Roundness and velvet on the palate, with fine tannins, fresh acidity, and aromatic persistence with candied and vanilla tones.

FOOD PAIRING

Duck breast • Roast Lamb • Mushroom Risotto
Semi-hard Cheeses

serving temp
61–64°F

varietals 100% Pinot Noir

farming Low Intervention/Sustainable

alcohol 13%

residual sugar < 2 g/L

pH 3.37

acidity 3.7 g/L

SO₂ Free: 25 mg/L

fermentation Stainless steel vats; 3–4 weeks maceration; pigeage twice daily

aging ~10 months — 228L Chassin M+

