CUZZIOLGRANDIVINI

Domaine Nicolas Rossignol

France - Borgogna Côte de Beaune - Beaune

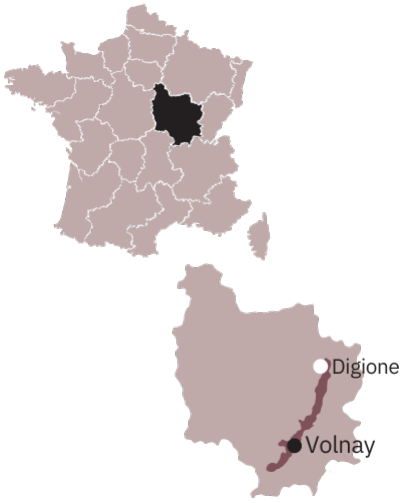
Domaine
NICOLAS ROSSIGNOL

Ownership/Founders Nicolas Rossignol
Start of Activity 1997
Vitiviniculture Organic
Hectares 17
Bottles produced 100.000

BOURGOGNE PINOT NOIR

100% Pinot Noir

Production area: blend of grapes from Volnay and Pommard
Terrain: suolo povero con una buona capacità drenante, vigne con età da 20 a 50 anni
Harvest: manual
Vinification: 100% de-stemmed, fermentation with indigenous yeasts
Refinement: Aged for 18 months in barrels (20% new oak). Use of sulfites only before bottling
Color: ruby red
Fragrance: delicate and fruity
Flavor: does not require long aging except for some specific vintages. Soft tannins due to place of origin
Alcoholic Grade: 13% vol



Born in 1974 Nicolas started making wine in his early twenties in the Domaine Rossignol-Jeanniard, but his education was achieved through the multiple experiences in other domaines in Burgundy and then in Châteauneuf-du-Pape, Bordeaux and South Africa. In 1997, he created his Domaine with only 3 hectares that after the merger in 2011 between the D.ne Nicolas Rossignol and Rossignol-Jeanniard family become 17 and on which Nicolas vinifies around 30 different appellations. Since 2017, the new winery in Beaune allows the talented "vigneron" to express even better his great capacity of interpretation of Pinot Noir from the "little" Bourgogne to the Pommard, interpreting even the smallest facets of Volnay, a village to which Nicolas is particularly devoted. All the vineyards are cultivated trough “lutte raisonnée” method, which takes into account lunar calendar both in the vineyards and in the cellar. No chemical herbicides are employed: soil is maintained through plowing only. This all makes Nicolas and his fine and deep wines great interpreters of Pinot Noir in Burgundy.