

Roblot Marchand

France - Borgogna Côte de Nuits - Chambolle-Musigny



DOMAINE
RM

BOURGOGNE PINOT NOIR

100% Pinot Noir

Production area: municipality of Chambolle-Musigny

Terrain: calcareo e roccia madre, ghiaioso a fondo valle

Harvest: manual

Vinification: in oak barrels

Refinement: In oak barrels for 16 to 18 months

Color: bright ruby red

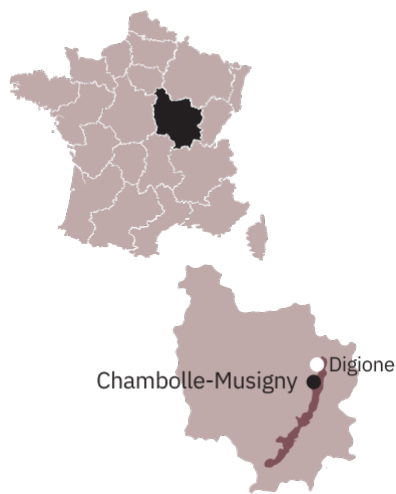
Ownership/Founders Frédéric Roblot / Family Roblot-Marchand

Start of Activity 1920

Vitiviniculture Sustainable viticulture

Hectares 8

Bottles produced 35.000



Domaine Roblot-Marchand is located in the heart of the Côte de Nuits, in the small village of Chambolle-Musigny. The Roblot family has been cultivating vines for more than four generations and vinifies all the grapes from its 8 hectares of vineyards, which are ideally located in the terroirs of Vosne-Romanée, Chambolle-Musigny and Gevrey-Chambertin. Since 2001, Frédéric Roblot has been the winemaker and estate manager, joined by his wife Andrée in 2005. The Domaine practices sustainable viticulture, through integrated pest management on all plots with limited use of fertilizers and regular plowing to aerate the soil. The elegant, suave wines are precise reflections of their terroirs and are aged in oak barrels for 16-18 months depending on the vintage.