

Jean-Claude Ramonet

France - Borgogna Côte d'Or - Chassagne-Montrachet



Jean-Claude RAMONET

Ownership/Founders Ramonet Family / André Ramonet

Start of Activity 1930

Vitiviniculture Traditional

Hectares 17

Bottles produced 70.000

BOURGOGNE PINOT NOIR

100% Pinot Noir

Production area: Burgundy, Côte de Beaune

Terrain: ciottoli di calcare e marna

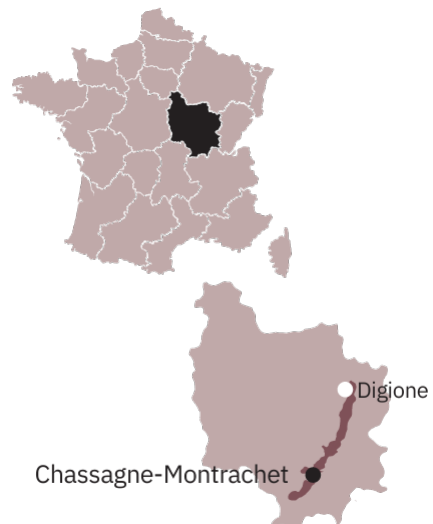
Harvest: manual

Vinification: Maceration and fermentation in concrete tanks for 8-10 days, followed by a few days of maceration and chilling. Fermentation temperature is kept low, and limited number of punching down and pumping over are carried out

Refinement: 12-15 months in French oak barrels

Color: ruby red

Alcoholic Grade: 12.5% vol



Noël and Jean-Claude cultivate 17 hectares since they took over from their grandfather Pierre, one of the first men who made Burgundy famous throughout the world. In 1994, when Pierre died, the Domaine came under the management of his two grandchildren, since his father André had never taken care of it directly. Today, the Ramonet brothers are among the greatest interpreters of the wine of Chassagne-Montrachet, a village in which the "terroir" is the master, through the smallest nuances of Morgeot or Ruchottes. From the 2014 harvest Noël left the management to his brother Jean-Claude who, with the help of his daughter Anne-France, continues Pierre Ramonet's work, confirming himself as an icon of the Côte de Beaune.