CUZZIOLGRANDIVINI

Jean-Claude Ramonet

France - Borgogna Côte de Beaune - Chassagne-Montrachet



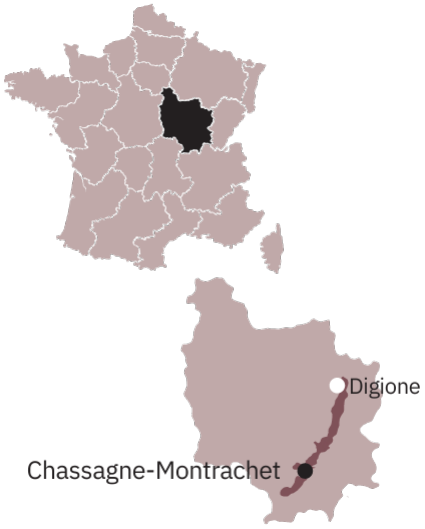
Jean-Claude RAMONET

Ownership/Founders Ramonet Family / André Ramonet
Start of Activity 1930
Vitiviniculture Traditional
Hectares 17
Bottles produced 70.000

B O U Z E R O N

100% Aligoté

Production area: Burgundy, Côte de Beaune
Terrain: calcareo e molto ciottoloso
Harvest: manual
Vinification: winemaking begins in tanks before the wine is transferred to French oak barrels. The bâtonnage is performed 3-4 times. Racking takes place after malolactic fermentation
Refinement: 12-15 months in French oak barrels
Color: straw yellow
Fragrance: Aromas of citrus, peach and pear, vegetable notes
Flavor: nice acidity and long finish
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.