

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

BOUZERON

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.