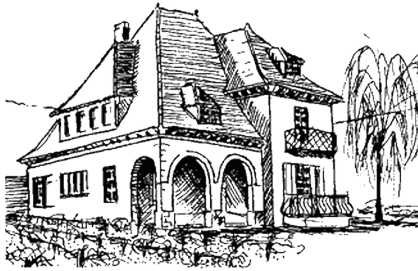


# Roblot Marchand

France - Borgogna Côte d'Or - Chambolle-Musigny



**Ownership/Founders** Frédéric Roblot  
**Start of Activity** 1920  
**Vitiviculture** Integrated struggle  
**Hectares** 9  
**Bottles produced** 35.000

## CHAMBOLLE - MUSIGNY

100% Pinot Noir

**Production area:** municipality of Chambolle-Musigny

**Terrain:** calcareo e roccia madre, ghiaioso a fondo valle

**Harvest:** manual

**Vinification:** in oak barrels

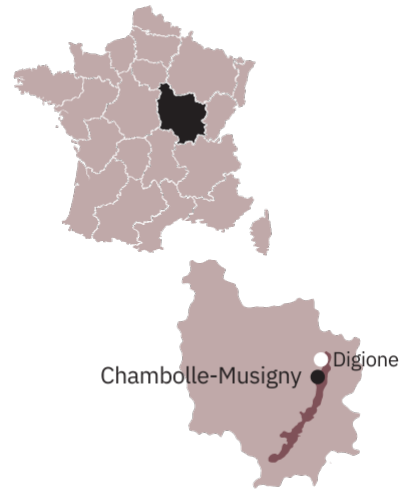
**Refinement:** In oak barrels for 16 to 18 months

**Color:** bright ruby red

**Fragrance:** bouquet, easily recognizable, consists of violet and small red fruits (raspberry, strawberry), with further aging tends toward spicy ripe fruits and plums, or toward truffle, underbrush, and animal notes

**Flavor:** Rich and complex, delicate but fleshy, soft tannins

**Alcoholic Grade:** 13% vol



The Domaine G. Roblot-Marchand & Fils is located in the heart of the Côte de Nuits, in the small village of Chambolle-Musigny. The Roblot family has been cultivating the vineyard for more than four generations and makes wine from all the grapes on their 9 hectares of property, which are ideally situated on the terroirs of Vosne-Romanée, Chambolle-Musigny and Gevrey-Chambertin. Since 2001, Frédéric Roblot, has been the winemaker and director of the estate, and Andrée, his wife, joined the team 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.