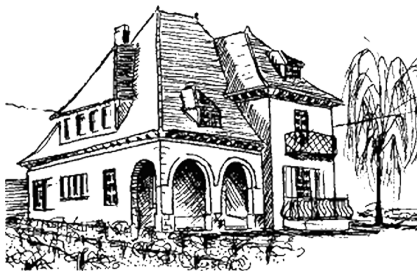


Roblot Marchand

France - Borgogna Côte d'Or - Chambolle-Musigny



Ownership/Founders Frédéric Roblot

Start of Activity 1920

Vitiviniculture 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.