

Domaine Nicolas Rossignol Beaujolais

France - Beaujolais - Quincié-en-Beaujolais



Domaine NICOLAS ROSSIGNOL

Ownership/Founders Nicolas Rossignol Start of Activity 2021 Vitiviniculture Organic Hectares 3,5 Bottles produced 20.000

COTE DE BROUILLY CHAVANNES

Production area: Chavannes, on the slopes at the foot of Mont

Brouilly

Terrain: granito blu Harvest: manual

Vinification: 100% destemmed, the grapes are treated like the

finest crus to achieve the best possible fermentation

Refinement: 12 months in 2022 and 16 months in 2023 in oak

barrels (10% new wood with very light toasting)

Color: ruby red

Flavor: rich, dense, and soft tannins, mineral



The new Beaujolais has arrived! The eclectic Nicolas Rossignol has acquired vineyards in the Brouilly, Morgon and Moulin-à-Vent Crus, creating a new 3.5-hectare estate. The aim is to rediscover the Beaujolais of yesteryear: wines for pleasure but also great wines for ageing. Brouilly 'La Folie' comes from 60-year-old vines on pink granite soils. This terroir produces structured wines with ripe tannins and great longevity. Côte de Brouilly 'Chavannes' comes from mixed vines on blue granite. These are mineral, rich and dense wines, perfect for ageing. Moulin-à-Vent is a blend of two parcels vinified with 50% whole bunches, offering an intense and rich wine, a worthy rival to the great Burgundy wines that Nicolas continues to produce in "his" Côte de Beaune.