

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