

# Roblot Marchand

France - Borgogna Côte de Nuits - Chambolle-Musigny



DOMAINE  
RM

**Ownership/Founders** Frédéric Roblot

**Start of Activity** 1920

**Vitiviniculture** Sustainable viticulture

**Hectares** 7,8

**Bottles produced** 35.000

## ECHEZEAUX GRAND CRU

100% Pinot Noir

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

**Terrain:** marne bajocien con sovrapposizione di ciottoli

**Harvest:** manual

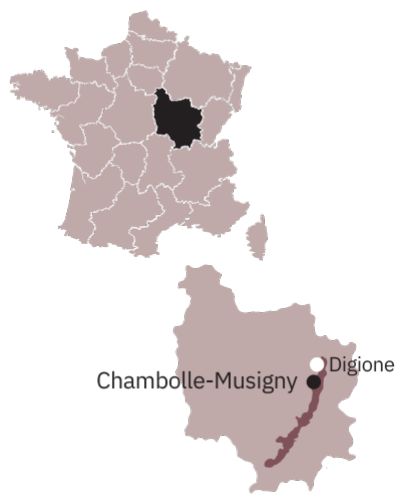
**Vinification:** in oak barrels

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

**Color:** ruby red with dark tones of magenta and violet

**Fragrance:** rich bouquet, notes of spices, undergrowth and prunes, evolving with age towards musk, leather, fur and mushrooms

**Flavor:** intense attack and a pleasant balance of soft tannins and full flavour



Domaine Roblot-Marchand 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.