

Domaine Nicolas Rossignol

France - Borgogna Côte de Beaune - Beaune



Domaine
NICOLAS ROSSIGNOL

Ownership/Founders Nicolas Rossignol

Start of Activity 1997

Vitiviniculture Organic

Hectares 17

Bottles produced 100.000

VOLNAY 1ER CRU CHEVRET

100% Pinot Noir

Production area: at the foot of Cailleret

Terrain: profondità maggiore rispetto ad altre zone della tenuta, misto di argilla e ciottoli

Harvest: manual

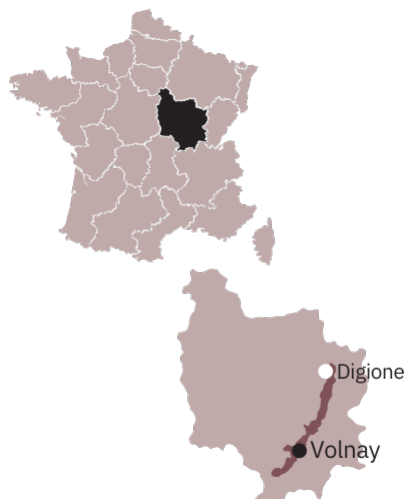
Vinification: use of up to 50% whole clusters, fermentation with indigenous yeasts, minimal punching down

Refinement: Aged for 18 months in barrels (20% new oak). Use of sulfites only before bottling

Color: ruby red

Fragrance: notes of red and black fruits

Flavor: rich, full-bodied and generous, round and silky, with soft, delicate tannins



Born in 1974 Nicolas started making wine in his early twenties in the Domaine Rossignol-Jeanniard, but his education was achieved through the multiple experiences in other domaines in Burgundy and then in Châteauneuf-du-Pape, Bordeaux and South Africa. In 1997, he created his Domaine with only 3 hectares that after the merger in 2011 between the D.ne Nicolas Rossignol and Rossignol-Jeanniard family become 17 and on which Nicolas vinifies around 30 different appellations. Since 2017, the new winery in Beaune allows the talented "vigneron" to express even better his great capacity of interpretation of Pinot Noir from the "little" Bourgogne to the Pommard, interpreting even the smallest facets of Volnay, a village to which Nicolas is particularly devoted. All the vineyards are cultivated through "lutte raisonnée" method, which takes into account lunar calendar both in the vineyards and in the cellar. No chemical herbicides are employed: soil is maintained through plowing only. This all makes Nicolas and his fine and deep wines great interpreters of Pinot Noir in Burgundy.