

# Nicolas Rossignol

France - Borgogna Côte d'Or - Volnay



*Domaine*

NICOLAS ROSSIGNOL

**Ownership/Founders** Nicolas Rossignol

**Start of Activity** 1997

**Vitiviniculture** Organic

**Hectares** 17

**Bottles produced** 100.000

## VOLNAY PREMIER CRU CLOS DES ANGES

**100% Pinot Noir**

**Production area:** located in the heart of Volnay, adjacent to the Clos de la Barre and Clos des Ducs

**Terrain:** il suolo è un mix di argilla marrone-grigio e gesso con piccole pietre bianche

**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:** spicy notes

**Flavor:** Silky on the palate, with a taut finish

**Alcoholic Grade:** 13% vol



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.