

Domaine Nicolas Rossignol

France - Borgogna Côte de Beaune - Beaune



Oomaine NICOLAS ROSSIGNOL

Ownership/Founders Nicolas Rossignol Start of Activity 1997 Vitiviniculture Organic Hectares 17 Bottles produced 100.000

VOLNAY 1ER CRU CLOS DES ANGLES

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 trough "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.