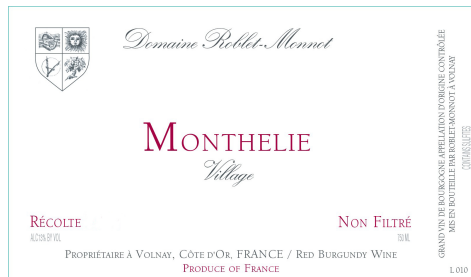


# Domaine Roblet-Monnot

## MONTHELIE VILLAGE ROUGE



REGION: FRANCE - BURGUNDY



## DOMAINE ROBLET-MONNOT

Pascal Roblet can trace his roots in Volnay to the 1600's on his mother's side and four generations on his father's side. All of Domaine Roblet-Monnot's holdings are in Volnay, 15 acres. Pascal's conversion to biodynamic viticulture in 1997 along with his high density planting and very low yields, roughly 2.5 tons per acre, are part of what has transformed his domaine into one of the leading sources of wine from these communes.

Pascal's red wines see no fining or filtration. He rarely uses *pigeage*, cap punchdowns, perhaps one or two times per vintage, to create an infusion of flavor rather than flavor extraction. Long maturation in barrel naturally clarifies the wines. Minimal if any sulfites are added just before racking and bottling.

## THE WINE

### Vineyard Profile

Roblet-Monnot's plot is in the center of Monthelie village, Les Toisères *lieu dit*.

- Vineyard Area: 0.37 acre/0.15 ha
- Exposure: Southwest-facing in a small clos
- Soil: Red silt, very stony, shallow limestone
- Vine Age: 25 years
- Rootstock: 110R, 333EM
- Vine Planting Density: 11700/ha
- Vine Training Systems: Guyot-Poussard
- Biodynamically farmed

### Harvest Notes

- 100% destemmed
- Fermented 28 days
- Aged 26 months in used French oak barrels
- Bottled unfiltered

### Technical Information

- 100% massale selection Pinot Noir
- Alcohol: 13%

## GENERAL INFO

Country	France
Region	Burgundy
Appellation(s)	Volnay, Pommard + others
Proprietors	Pascal Roblet
Founded	1998
Winemaker	Pascal Roblet
Annual Production	1,400 9L cases
Farming (Sustainable, organic, biodynamic)	Biodynamic