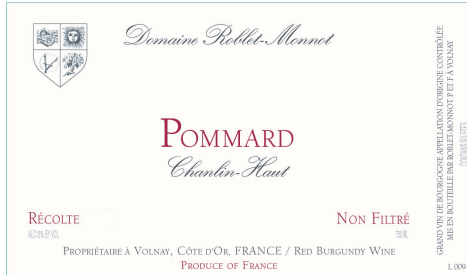


Roblet-Monnot

POMMARD CHANLIN HAUT



REGION: FRANCE - BURGUNDY



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 Chanlin-Haut *lieu dit* vineyard plot is at top of the hill between Volnay and Pommard.

- Vineyard Area: 0.8633 acres/0.3495 ha
- Exposure: East
- Soil: Clay-limestone from the Upper Jurassic period. Pommard marls, a mixture of gray-white marls and clayey limestone with stones
- Vine Age: 38 years
- Rootstock: SO4
- Vine Planting Density: 11700/ha
- Vine Training Systems: Guyot-Poussard
- Biodynamically farmed

Harvest Notes

- 100% whole cluster pressed
- Fermented 31 days
- Aged 26 months in 20% new 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