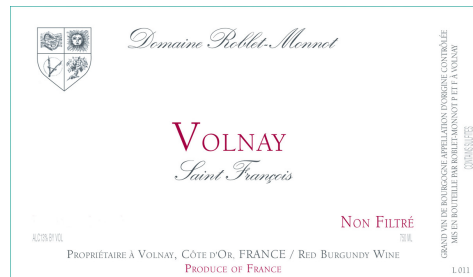


# Roblet-Monnot

## VOLNAY SAINT FRANÇOIS



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

Volnay *lieu dits* Bouchères, Sur Roche, Buttes, Famines, Poison, Pasquiers, and 1er Cru Robardelle.

- St. François is a proprietary name. Pascal Roblet's father was named François.
- Vineyard Area: 2.47 acres/1 ha in production (3.46 acres/1.4 ha total area)
- Soils: Varied types across the Volnay slopes
- Vine Age: avg 43 years
- Rootstock: 161-49, 5 BB, 101-14 MG
- Vine Planting Density: 11700/ha

### Harvest Notes

- Each plot vinified separately
- Destemming ranges from 100% whole cluster pressed to 100% destemmed
- Aged 26 months in 10% 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