Roblet-Monnot

NERTHUS BOURGOGNE CHARDONNAY VIEILLES VIGNES

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. Most of Domaine Roblet-Monnot's holdings are in Volnay, 15 acres, and one in Pommard. 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. His several premier cru cuvees and a few villages bottlings are produced in his small cellar, in the tiny hamlet of Bligny-les-Beaune.

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

- Soil: Limestone

Harvest Notes

- Barrel fermented
- Aged in mix of 2nd and 3rd pass French oak barrels
- Barrel aged 12 months
- Racked into stainless steel and aged 6 months before bottling

Winemaker's Notes

Aromas of sweet stone fruits and toasted nuts preface this Chardonnay, a medium to full-bodied, round and fleshy wine that reflects an embrace of full maturity and texture.

Technical Information

- 100% Chardonnay
- Alcohol: 12.5%

GENERAL INFO

Country	France
Region	Burgundy
Appellation(s)	Volnay, Pommard + others
Proprietors	Pascal Roblet
Founded	1990
Winemaker	Pascal Roblet
Annual Production	1,400 9L cases
Farming (Sustainable, organic, biodynamic)	Biodynamic