

Domaine Rossignol Michel et Marc

CÔTE DE BEAUNE CLOS DE PIERRES BLANCHES

Rouge - Village

DOMAINE ROSSIGNOL MICHEL ET MARC

History

Family domaine in Volnay, in the same family since the 16th Century.

Vines & Wines

Vineyards size

6,5 hectares

Farming

Lutte raisonnée

The top value of the domaine

Family domaine with vineyards transmitted through generations.

The wines

The domaine Rossignol's wines age well, and they are reputed to release their wines quite late just to help their importers to have wines which are more ready.

Wine making

Harvest is done at maturity but not over ripe, and all is hand-picked.

100% de stamped, the alcoholic is done on vat with temperature system.

Punch down and pump-over are balanced in relation with fermentation and quality of the skins/ grapes.

Pressed, the wines are barrelled, with around 20% new oak barrel.

Cellar being cold, the Malo-lactic is quite slow. One racking in September/ October, the wine are put back in barrel up to a bottling which will take place around February / March.

The wines don't get fining, but a light filtration.