



Domaine Rossignol Michel et Marc

Volnay

Grape

Pinot Noir

Vinification

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 pomp-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.

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Bourgogne

Domaine Rossignol Michel et Marc

Vineyards size 6,5 hectares

Farming Lutte raisonnée

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

The top value of the domaine Family domaine with vineyards transmitted through generations.

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.

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