

Domaine Nicolas Rossignol, Volnay 1er Cru Clos des Angles 2011



Very pure and elegant with precise blackberry and redcurrant flavours and an intensely floral nose.

Producer Note

Nicolas Rossignol is the fifth generation of winegrowers in Volnay. Having completed oenology studies in Beaune, he worked in Volnay, Châteauneuf du Pape, South Africa and Bordeaux, before returning to the family estate, Rossignol Jeanniard. In 1997, he purchased three hectares spread over Volnay, Pommard, Beaune, Aloxe-Corton and Pernand-Vergelesses. Fast forward to 2016, and the total vineyard has increased to 17 hectares. Nicolas makes wine from his own estate, as well as from his fathers' vineyard, which he now runs, bottling everything under the name Nicolas Rossignol. Nicolas seeks perfection in his vineyard and his wines. His style is one of complexity, concentration and breeding, classic Burgundy.

Vineyard

Guyot System. Sustainable farming methods. No use of weed killer. Pruning according to the lunar calendar.

Winemaking

Fermentation lasts around 3 weeks. Wines are aged on the lees. Use of new oak can vary depending on the vintage. Delayed malolactic fermentation (after about 8 months) to give more complexity and structure. No racking, fining or filtration.

Tasting Note

An intensely floral nose exhibiting notes of blackberry, redcurrant and wet stone. Very pure and elegant with supple and precise flavours and an impressively long, firm finish.

Serving Suggestion

Full flavoured meat and poultry dishes.

Grape

Pinot Noir 100%



Winemaker:	Nicolas Rossignol
Region:	Burgundy
Sub region:	Volnay 1er Cru
Country:	France
Alcohol:	13%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	N/A
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	44802111
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork