



RUCHOTTES CHAMBERTIN

Grand cru

APPELLATION

Ruchottes-Chambertin Grand Cru

VINES

Planted in 1980 on stony soil. In certain places the bedrock is visible, the name Ruchottes comes from the variation of the word for rock "roche". The terroir is well-aired and faces the rising sun, factors which are important for a healthy clean harvest.

TASTING NOTES

Brilliant red in colour, an elegant nose of exquisite refinement. In the mouth, the concentration, structure and roundness will be appreciated for the persistence, rounding off with sweet spicy notes.

AGEING POTENTIAL

The pleasure will be the greater for taking the time.

10 to 15 years can be necessary for this wine to reveal all its complexity.

WINE MAKING

For a true expression of this terroir, yields must be restricted, rigorous fruit selection needed, and the vintage be allowed to weave its magic without undue interference. An old style wooden vat is used for fermenting this appellation for the thermal inertia that this provides. Whenever it is possible, whole bunches are used and fermentation occurs without use of sulphur dioxide. After a cold soak for 6 days at 8°C, wild yeast are allowed to develop and ferment the wine. Cap-punching and running over of the juice according to the year, with a relatively long vat time, around 20 days, and a maximum temperature of 30°C.

CELLAR AGEING

This wine loves new oak which it completely smothers. A single 285 litre barrel, especially made from Tronçais oak for this cuvée is used. Somewhat shy in the beginning, the wine's depth develops during an ageing period of 18 months.



RUCHOTTES - CHAMBERTIN

APPELLATION CŒVREY-CHAMBERTIN CONTRÔLÉE

Grand cru

DOMAINE MARCHAND - GRILLOT

VIGNERON À CŒVREY-CHAMBERTIN-FRANCE



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