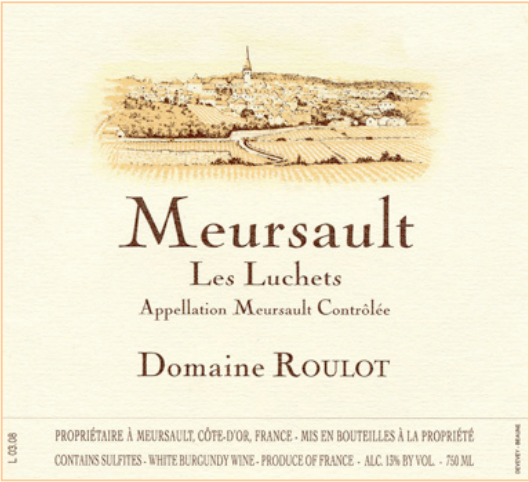
DOMAINE ROULOT



Country: **France**
Region: **Burgundy**
Appellation(s): **Bourgogne Aligoté, Bourgogne, Monthelie, Auxey Duresses, Meursault**
Producer: **Jean-Marc Roulot**
Founded: **ca 1930**
Annual Production: **N/A**
Farming: **Organic (since 2000)**
Website: **N/A**

The death of Guy Roulot in 1982 took many by surprise. This legendary producer of some of the finest Meursaults, if not some of the world's finest white wines, had taken his family's small production domaine to stardom. Guy's marriage to Geneviève Coche and his own hard work added more prime parcels to the family's holdings, which he vinified and bottled separately – a novelty for a domaine which had been distilling, rather than vinifying, their grapes just a generation before. As a result, Domaine Roulot has become the master of the *lieu-dit*, not to mention the five *premier cru* parcels they farm in Meursault and Monthelie. Guy's sudden death left the family in transition, as his son, Jean-Marc was in Paris pursuing a career in acting. A series of three winemakers aided in the changeover until 1989, when Jean-Marc was at last ready to take on the direction of the estate.

Since then, Jean-Marc's progress has brought even more notice to a domaine that has already enjoyed such a great reputation. The wines of Domaine Roulot are now among the most sought after wines in all of Burgundy. Jean-Marc has been successful in fine-tuning the domaine's particular, stand-out style. While Domaine Roulot had once pioneered the single-vineyard bottlings of Meursault, they were now influencing other domaines to follow suit, thereby raising the stakes in this exalted appellation. What sets the domaine even further apart is Jean-Marc's commitment to a bright, chiseled, thoroughbred style of Meursault, while many other wines of this village tend towards richness and concentration. Jean-Marc's wines certainly express a certain depth and sumptuousness thanks to the appellation's *terroir,* however his wines also show focus and restraint. Their elegance and amazing precision lend themselves to long aging in the cellars. Jean-Marc and his wife Alix de Montille (daughter of famous Volnay producer, Hubert de Montille) love cooking, and they believe the strong mineral backbone of the wines and their fresh acidity marries well with food. This is why one is more likely to find their wines in restaurants rather than in wine shops.

DOMAINE ROULOT **(continued)**

Wine	Blend	Vine Age	Soil Type	Vineyard Area*
Bourgogne Aligoté	Aligoté	20-80 years	Clay, Limestone	N/A
Bourgogne *Blanc* (½ Puligny-Montrachet, ½ Meursault)	Chardonnay	30-40 years		2.64 ha
Auxey-Duresses *Blanc*		60 years		.48 ha
Meursault *Les Tessons, Clos de Mon Plaisir*		Planted in 1951, 1961		.85 ha
Meursault *Les Tillets*		Planted in 1974		.49 ha
Meursault *Les Meix-Chavaux*		50 years		.95 ha
Meursault *Les Vireuils*		Planted in 1950s		.67 ha
Meursault *Les Luchets*		Planted in 1929		1.03 ha
Meursault-Bouchères 1er Cru		30-40 years		N/A
Meursault-Charmes 1er Cru		Planted in 1940s		.28 ha
Meursault-Perrières 1er Cru		Planted in 1960s		.26 ha
Bourgogne *Rouge* (a blend of parcels in Volnay and Puligny)	Pinot Noir	N/A		N/A
Monthelie *Rouge*		Planted in late 1980s		.36 ha
Auxey-Duresses 1er Cru *Rouge*		30-40 years		.73 ha
Bourgogne *Blanc* **	Chardonnay	N/A		N/A
Meursault *Les Vireuils* **				
Puligny-Montrachet 1er Cru "Le Cailleret"**				
Corton-Charlemagne Grand Cru **				
Chevalier-Montrachet Grand Cru **				

DOMAINE ROULOT **(continued)**

VITICULTURE / VINIFICATION

**Denotes wine from Jean-Marc Roulot's micro-negociant project. All grapes are hand-harvested and selected in the vineyard, and wines are vinified, raised, and bottled in the Roulot cellars by Jean-Marc Roulot.

- Vineyards are farmed organically
- The majority of vines are pruned in Guyot, with some in Cordon
- Soils are plowed regularly
- Yields are limited by de-budding
- A rigorous sorting of the grapes follows the harvest

Whites:

- All of the whites (except the Aligoté) are fermented in wooden vats, an average of 15-18% of which is new. Aligoté ferments in stainless steel
- Whites are stirred on their lees every two weeks

- Wines undergo malolactic fermentation
- After malo, wines are racked back into barrel, on the lees
- Aligoté ages in stainless steel and is bottled after one year
- Bourgogne *Blanc* ages in both barrel and stainless steel
- Bourgogne Blanc and all Meursaults age in barrel for 11 months and stainless steel for 7 more months
-

Reds:

- Grapes are de-stemmed
- Vinification in open top, wooden *cuves*
- Must is kept at a low temperature for 3-4 days before fermentation starts
- Fermentation lasts about 12 days, with pump-overs and occasional punch-downs
- Reds age for 12-15 months in barrel, 15-18% of which is new