

2021 Vignoble Rotisson Bourgogne Chardonnay

The History

The Domaine de Rotisson is in the south of Beaujolais, in the city of Saint-Germain-Nuelles. The term "rotisson" designates a small clearing where the ancients planted vines to produce wine. The lieu-dit Rotisson refers to this ancestral practice and includes several different plots that make it possible to produce a variety of wines and allow the terroir to express itself.

The estate was officially created after the Second World War and was managed by the Peillon family for several decades at the time, until Didier Pouget decided to take over the estate in 1998. He has profoundly changed the way the vineyard was managed and specifically allowed for greater mechanization, while he decided to reduce the sale of bulk wine as much as possible by favouring the sale of bottles.

In 2021, the estate is taken over by two families of entrepreneurs, eager to continue the work carried out so far and having the ambition to take the estate even further, both in terms of quality for the berries in the fields and in the end wines (e.g. organic conversion), as well as quantitative, with the creation of a wine dealing activity and a business plan to significantly increase the cultivated area over the next five years.



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Retail Price: \$19.95
(Price subject to change without notice)
Product # 29601
Release Date: Apr 15, 2023

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Variety: 100% Chardonnay

Vintage: 2021

Region: in Burgundy specifically located in "St. Germaine sur l'Arbresle, at an altitude of 0.2 miles, down the "Pierres Dorees" areas, 15.6 miles from Lyon

Terroir: a single south-facing plot of 20 year old vines with clay/limestone earth.

Vinification: They cultivate the vineyard with full respect for the environment. Vinify the wines using a combination of modern and traditional techniques. Macerated slightly and lightly pressed pneumatically. Fermentation in oak barrels and aged 6 months in casks.

Alcohol: 13%

Aging potential: 5-6 years

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ACCOLADES:

2018 Vintage

St Vincent Macon 2019: Silver Medal

Tasting notes:

Color: golden-green colour

Nose: fresh, buttery nose with sweet almond, hazelnut and lime

Palate: fluid and mineral, balanced and powerful, finishing with a final touch of vivacity

Food pairing: poultry in cream or fish with sauce; a real treat with dry goat cheese