



DOMAINE ROULOT

Country: France

Region: Burgundy

Appellation(s): Bourgogne Aligoté, Bourgogne, Monthelie, Auxey Duresses, Meursault

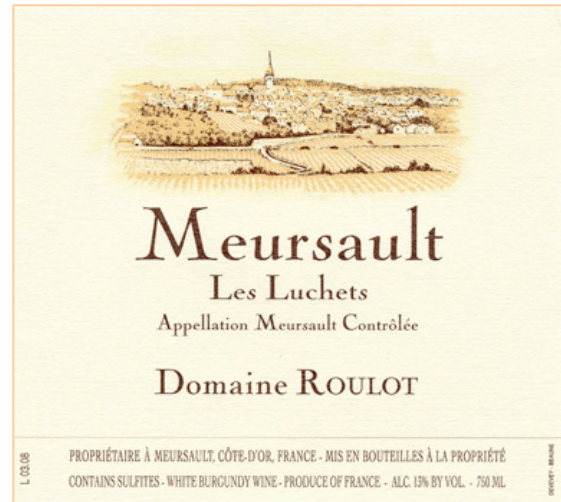
Producer: Jean-Marc Roulot

Founded: ca 1930

Annual Production: N/A

Farming: Organic (since 2000)

Website: N/A



Guy Roulot, a legendary producer of some of the finest Meursaults, if not some of the world's finest white wines, took 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 in 1982 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 had 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 loves cooking and believes the strong mineral backbone of the wines and their fresh acidity marry well with food. This is why one is more likely to find their wines in restaurants rather than in wine shops.



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DOMAINE ROULOT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>	
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 <i>Les Tessons, Clos de Mon Plaisir</i>		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 1^{er} Cru		30-40 years		N/A	
Meursault-Charmes 1^{er} Cru		Planted in 1940s		.28 ha	
Meursault-Perrières 1^{er} 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 1^{er} Cru Rouge				30-40 years	.73 ha
Bourgogne Blanc **		Chardonnay		N/A	N/A
Meursault Les Vireuils **					
Meursault-Genevrières 1^{er} Cru **					
Puligny-Montrachet 1^{er} Cru “Le Cailleret”**					
Corton-Charlemagne Grand Cru ** Chevalier-Montrachet Grand Cru **					



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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 oak *barrisques*, an average of 15-18% of which are new
- Aligoté ferments in stainless steel
- Whites are lightly stirred on their lees every three to four weeks, until malolactic fermentation
- Wines undergo malolactic fermentation
- Aligoté ages in stainless steel and is bottled after one year
- Bourgogne *Blanc* ages in both barrel and stainless steel
- Whites (except Aligoté) age in barrel *sur lie* for 11 months, then are racked to stainless steel for 7 more months of aging before bottling

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