

Domaine Roulot

Meursault

VINTAGE 2017

Temperatures in January mirrored the harshness of the winter. Warm weather did return swiftly allowing the vegetation to continue its seasonal cycle. A cold front threatening the vines towards the end of April incited us for the first time to burn hail bales scattered throughout the vineyards. Even though certain parcels of Bourgogne Blanc and Aligoté incurred losses of up to 30%, overall damage was thankfully minimal. Mild conditions soon returned and were accentuated leading into the summer. Flowering began at the end of May.

Due to below average rainfall, disease pressure remained low. Conditions in July and August attested to a warm year though not excessively so. A vintage without heatwaves, hail or oïdium enabled vignerons to savour a return to a forgotten tranquillity. Rain showers at the end of August helped temper the effects of a hot and dry summer. Tasting berries as our guide we devised a harvest calendar which saw a limited number of parcels brought in before the rain while the majority followed after. Harvest itself began on the 28th of August.

Alcohol volumes and pHs are a bit higher than average however our first tastings from barrel left us revelling in the energy of the vintage. The elegant and dynamic profile showed no signs of waning throughout the 18 months of aging.

« Like 1992 », says Thierry Matrot, a vigneron friend from Meursault, a comparison I find fitting. It is a vintage with which many of you may not be or are no longer familiar. Most likely a reflection of the passing of time... time which enabled a beautiful imprint to be left on the 1992s. Therefore, hold on to your 2017s!

Jean-Marc Roulot