



KERMIT LYNCH WINE MERCHANT

DOMAINE ROBERT-DENOGENT

Country: France

Region: Burgundy

Appellation(s): Saint-Véran, Mâcon-Solotr ,
Mâcon-Fuiss , Pouilly-Fuiss 

Producer: Jean-Jacques Robert

Founded: 1900

Annual Production: 4,200 cases

Farming: Biodynamic (certified)

Website: www.robert-denogent.com



When first tasting the wines of Domaine Robert-Denogent, it is essential to put aside any preconceived notions about the young, over-cropped whites of southern Burgundy. These are wines of a much different class, whose reflection of *terroir* is one more likely found farther north in the prestigious C te d'Or. Jean-Jacques Robert took over five hectares of his grandfather's vines in the M connais just outside the village of Fuiss  after finishing law school in 1988. Though most of the harvest had always been sold off to the cooperatives, the small parcels that made up the domaine were already understood to enjoy unique microclimates, producing Pouilly-Fuiss s of great pedigree. Jean-Jacques soon came under the influence of two ardent defenders of *terroir*, the great master of Morgon, Marcel Lapierre, and American importer, Kermit Lynch. Little by little, Jean-Jacques has introduced radical changes to the domaine (while staying faithful to his grandfather's wisdom about the complexity of the land), finally realizing its full potential. He is now joined by his son, Nicolas.

The Roberts' individual vineyard parcels are planted with old vines (remarkably so!) on varied soils of granite, schist, limestone, clay, and gravel. Naturally reduced yields imbue the grapes with terrific concentration. The wines undergo a long, slow * levage* in barrel that lasts anywhere from fifteen to eighteen months. They are bottled after two winters in barrel, a treatment more common (yet still far from the norm) in the C te d'Or, and something that really sets them apart in the M connais. At a fraction of the price of the appellations of Meursault and Puligny-Montrachet, to which they are often compared by aficionados and critics alike, the wines of Robert-Denogent offer tremendous value, wonderful richness, and impressive complexity. An added attraction for some—they age sooner than their counterparts to the north.



DOMAINE ROBERT-DENOGENOT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Saint-Véran <i>Les Pommards</i> “Vieilles Vignes”	Chardonnay	52 years	Clay, Limestone	.52 ha
Viré-Clessé <i>En Châtelaine</i>	Chardonnay	Planted in 2003 (50%), 1917 (50%)	Limestone, Marl	1.2 ha
Mâcon-Soltré <i>Clos des Bertillonnes</i>	Chardonnay	30 years	Quartz, Limestone	.42 ha
Mâcon-Fuissé <i>Les Tâches</i>	Chardonnay	15 years	Limestone	.27 ha
Pouilly-Fuissé <i>Les Carrons</i> “Vieilles Vignes”	Chardonnay	92 years	Limestone scree	.47 ha
Pouilly-Fuissé “Clos Reyslié”	Chardonnay	65 years	Clay, Limestone	1 ha
Pouilly-Fuissé <i>La Croix</i> “Vieilles Vignes”	Chardonnay	79 years	Blue schist	2 ha
Pouilly-Fuissé <i>Les Reisses</i> “Monopole”	Chardonnay	82 years	Clay	.6 ha
Pouilly-Fuissé “Cuvée Claude Denogent”	Chardonnay	85 years	Limestone	.7 ha
Pouilly-Vinzelles <i>Les Longeays</i>	Chardonnay	50 years	Clay, Limestone	.25 ha
Mâcon-Villages “Les Sardines”	Chardonnay	40 years	Limestone	5 ha
Viré-Clessé <i>Les Chazelles</i>	Chardonnay	60 years	Limestone	N/A
Beaujolais Villages “Cuvée Jules Chauvet”	Gamay	20 years, 70 years	Sandy, decomposed granite	1.14 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

White Wines

- All grapes are harvested by hand
- Grapes pressed gently by pneumatic press
- Natural fermentation with indigenous yeasts
- Wines complete malolactic fermentation
- Pouilly-Vinzelles *Les Longeays* is aged for 22 months in barrel, 40% new
- Wines are aged for 18 to 30 months in the same barrels (20% new, 50% two passages, 30% more than two passages)
- Wines are raked 3 to 4 weeks before bottling
- Two bottlings are produced of the following wines: Saint Véran *Les Pommards* “Vieilles Vignes,” Pouilly-Fuissé *La Croix* “Vieilles Vignes,” Pouilly-Fuissé *Les Reisses* “Monopole.” The bottlings of these wines are identical in every way except the first bottlings are aged for 18 months while the second, more limited releases are aged in barrel longer. The Saint Véran is aged for 24 months, and the Pouilly-Fuissé *La Croix* and *Les Reisses* are aged for 30 months.



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DOMAINE ROBERT-DENOGENT (continued)

- Clos Reyslié is an actual clos, and the name means “clay soil”
- Viré-Clessé “En Châtelaine” is fermented and aged in concrete tank for 12 months

Mâcon-Villages “Les Sardines”:

- Natural fermentation, aged 18 months in barrel, bottled unfiltered
- The painter of the Mâcon-Villages “Les Sardines” label is Denis Pesnot, an artist based in Morgon. In addition to this label, Denis painted the murals on the ceiling of the winery at Domaine Lapierre. Denis and Jean-Jacques Robert have known each other for years through their mutual friendships with Marcel Lapierre and the Gang of Four.

Beaujolais Villages “Cuvée Jules Chauvet”:

- Parcel is leased from the niece of Jules Chauvet, Benedicte Chauvet
- Parcel is farmed with organic practices (but not certified)
- Hand harvested with meticulous sorting
- Natural fermentation with indigenous yeasts
- Carbonic maceration for 15 days at ambient cellar temperature (48 - 50°F)
- No sulfur during harvest or vinification, minimal amount used at bottling
- Aged 16 months in 7 year old barrels
- Neither fined nor filtered

MISCELLANEA

A couple of weeks ago I had the chance to taste, and the wines were really excellent—even more-so when factoring in the value versus a Puligny or Meursault. I started [tasting] without my pen, but the wines were so good I had to find it, hence, the notes gradually got longer!

Bill Nanson, *The Burgundy Report*