

Domaine de Rochebin

Laurent Chardigny Bourgogne Rouge

Purple color with notes of strawberry, cherry, blackcurrant, and blueberry evolving towards cooked prune and peppery nuances. On the palate it is structured and round with well-balanced tannins and fruit presence.

Pinot Noir

Appellation	AOC Bourgogne
Vinification	100% de-stemmed grapes, cold pre-fermentary maceration of 7 days, followed by temperature controlled fermentation in steel tanks for 21 days with once daily punching down the cap.
Pairing	Goes well with cream-based dishes, herbed roasts, stews, courses with mushroom and umami flavors, but will also surprise you with moderately spicy dishes like chicken curry.

Located in the heart of the Mâconnais, in Azé, Domaine de Rochebin covers more than 50 hectares of vines in the rolling hills of Southern Burgundy. Mickaël Marillier alongside his father Jean-Pierre, and Laurent Chardigny jointly manage the estate. The three men share the same philosophy and work in the same direction. The entire vineyard is managed according to the principles of sustainable management and the plots are grassed.