



Hervé Roumier, Chambolle-Musigny (Burgundy)

Bourgogne Hautes Côtes de Nuits «La Poirelotte Monopole» AC

Vintage	2022
Winemaker	Hervé Roumier
Region	Burgundy
Alcohol	12% vol.
Grapes	100% Pinot Noir

Winemaking

The vineyards are on average 35 years old and are managed without fertilizers or herbicides. The harvest is done by hand, and the grapes are sorted and de-stemmed in the cellar. The alcoholic fermentation lasts about 15 days, followed by aging in barrels for 15 to 18 months. Before bottling, the different parcels are blended together.

Our tasting note

Clear ruby red. The nose is dominated by raspberries and small red fruits, with hints of licorice, violets, and a touch of spices and flowers. On the palate, it is medium-bodied with plenty of raspberry fruit, a juicy acidity structure, grainy tannins, and a lightly salty finish. A lively Pinot Noir that presents itself beautifully in its youth.

Hervé Roumier

Domaine Hervé Roumier is located in the village of Chambolle-Musigny and was founded by Hervé, one of the sons of Alain Roumier, the renowned cellar master at Domaine de Vogüé. When Alain inherited his share of vineyards and land from his family, the owners of Domaine Georges Roumier, he divided these holdings between his two sons, Hervé and Laurent. The parcels that Hervé received included some of the region's most valuable Grand Cru vineyards, such as Clos de Vougeot and Bonnes Mares. When Hervé retired in 2004, his wife Véronique, with the support of their daughter Clémence, took over the management of the estate. The estate's vineyards are traditionally cultivated, with small yields and hand harvesting. The Pinot Noirs from Domaine Hervé Roumier are characterized by elegance, depth, and great complexity.



Suitable with

