

ROMM

selects

DOMAINE EMMANUEL GIBOULOT

COMBE D'ÈVE

In 2014, Emmanuel Giboulot was convicted and fined by the French government for refusing to spray harmful chemicals in his vineyards. With the support of his community, he fought the ruling and eventually succeeded in getting it overturned, allowing him to continue to farm his ten hectares biodynamically. Giboulot is a second-generation vigneron in the Côte de Beaune. His father passed along his organic 1 hectare vineyard in 1985 and Giboulot converted it to biodynamic over the next 10 years and expanded the family's holdings tenfold. Giboulot farms pinot noir, chardonnay and pinot beurrot (a rare white burgundian varietal) on chalk and clay soil.

VINTAGE: 2019

REGION: Burgundy, France

APPELLATION: Côte de Beaune

GRAPES: Chardonnay

YEAST: Ambient

MACERATION: Direct press, cold settled for 24 hours

FERMENTATION VESSEL: Neutral oak

AGING: 18 months on lees in neutral oak

CLARIFICATION/FILTRATION: Unfiltered/Unfined

FARMING: Biodynamic

ALCOHOL CONTENT: 13%

ADDED SO2: 38ppm

SOIL: Clay-limestone

VINE AGE: 40 years

VOLUME: 750mL

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Combe d'Ève

CÔTE DE BEAUNE

Appellation d'Origine Contrôlée

2019



VIN BIOLOGIQUE
MIS EN BOUTEILLE À LA PROPRIÉTÉ – BEAUNE
WHITE BURGUNDY WINE