



# Domaine Rochette



**Domaine Rochette**

**Owner/Winemaker:  
Joël & Matthieu Rochette**



## Estate History

A family of winemakers for six generations (they think more but the paper trail stops at six!). The estate originally began with Joël's Great-Great Grandfather Joseph JAMBON, in the split village of Villié-Morgon. The Jambons continued for two more generations in Villié-Morgon until 1936, when Joseph JAMBON (3<sup>rd</sup> gen.) moved the estate to nearby Régnié-Durette due to lack of space at the original cellar. Marius ROCHETTE, Joël's father, took the reins from Joseph in the late 1950s and immediately expanded the estate's acreage. Some 20 years later, in 1979, with his father being too young (47) to think about retiring, Joël Rochette decided to create his own estate, also located in Régnié-Durette. Joël purchased a small amount of land and the rest of his land under vine he rented from his family's estate. At the end of 2008, Joël's son, Matthieu (27), joined his father after three years of work with a local off-site pre-bottling filtration company in the region.

**Total Area Under Vine: 13.72 hectares (33.90 acres)**

## Breakdown of the Crus:

**Régnié 5.57ha (13.76ac) Avg age of vines: 55 years**

**Brouilly 'Pisse-Vieille' 0.75ha (1.85ac) Avg age of vines: 50 years**

**Morgon 'Les Micouds' 0.52ha (1.28ac) Avg age of vines: 90 years!**

**Morgon 'Côte du Py' 4.15ha (10.25ac) Avg age of vines: 60 years (obtained in 2008)**

**Beaujolais-Villages 2.4ha (5.93ac) Avg age of vines: 45 years**

**Côte de Brouilly 0.33ha (0.81 ac) Avg age of vines: 35 years**

## In the vines

Traditional labor is performed in the vines. Regularly works the soils to minimize the amount of vegetation between rows as well as to encourage the roots of the vines to grow deeper towards the granite sub-layers. Herbicides are used sparingly and only biodegradable products are applied. Pesticides used are only ones approved for organic farming. (Rochette is not certified Organic)

100% Manual harvest and loaded in small bins (100-liters) where they are sorted in the vines before being loaded on the tractor by large Frenchmen.

## In the cellar

The freshly harvested fruit is immediately brought back to the cellar where it is pumped into cement tanks that are topped off with Carbon-dioxide. Carbonic maceration/fermentation usually takes about 8 or 9 days for the Cru wines and 4 to 5 days for the Beaujolais Nouveau. The Régnié 'Cuvée des Braves' undergoes at least 12 days of maceration. Long and progressive pressing follows. The wines undergo malolactic fermentation in either tanks or foudres. Joël decides this after seeing how the wines turn out after their cuvaisons. After the malo, the wines age for 6 to 10 months in foudres. Bottling takes place in April and again in August. Only the Rosé is fined, while the rest of the lineup is filtered before bottling.



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