

D^{MNE} R. GROFFIER PERE ET FILS / Burgundy



Owner / Winemaker

The Groffier family

Appellation

Chambolle-Musigny

Presentation

Domaine Robert Groffier Père & Fils is a four generation family owned domaine, now led by Nicolas Groffier and his sister Julie, and widely regarded as one of the leading names of Chambolle Musigny. The estate continues to earn high praise, including “superstar” status from The Wine Advocate. Nicolas focuses on meticulous vineyard work, including ploughing, manual hoeing, careful canopy management, and rigorous debudding, to achieve low yields of concentrated fruit with minimal chemical use.

In the cellar, a restrained approach preserves colour, structure, and terroir expression. The wines capture the hallmark style of Chambolle Musigny, with silky texture, aromatic finesse, and refined fruit. Even the powerful Chambertin-Clos de Bèze Grand Cru retains notable elegance. Production is limited, and while prices sit firmly in the premium category, the quality and pedigree make these wines a compelling choice for collectors and enthusiasts alike.

Wines produced

BOURGOGNE PASSETOUTGRAIN (RED)
BOURGOGNE LES JARDINS DE MARIE ET LEA (RED)
GEVREY CHAMBERTIN LES SEUVREES (RED)
CHAMBOLLE-MUSIGNY 1ER CRU LES HAUTS DOIX (RED)
CHAMBOLLE-MUSIGNY 1ER CRU LES SENTIERS (RED)
CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES LA GRACE DES ARGILES (RED)
CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES LA DELICATESSE DES SABLES (RED)
BONNES MARES GRAND CRU (RED)
BONNES MARES GRAND CRU LES TERRES BLANCHES (RED)
CHAMBERTIN CLOS DE BEZE GRAND CRU (RED)
CHAMBERTIN GRAND CRU (RED)

Grape varieties planted

Pinot Noir

Size of vineyard

Total 8 hectares :

Bourgogne Passetoutgrains : 0.5 ha
Bourgogne Rouge : 1.5 ha
Gevrey-Chambertin : 1 ha
Chambolle-Musigny 1er Cru, Les Sentiers : 1 ha
Chambolle-Musigny 1er Cru, Les Hauts Doix : 1 ha
Chambolle-Musigny 1er Cru, Les Amoureuses: 1 ha
Bonnes-Mares Grand Cru : 1 ha
Chambertin-Clos de Bèze Grand Cru : 0.5 ha

Average age of the vines

80 years.

Location

The home and cellars of Domaine Robert Groffier Père & Fils sit at the southern end of Morey-Saint-Denis. Despite this, the domaine owns no vines in Morey, with its holdings instead concentrated in Gevrey-Chambertin and, above all, Chambolle-Musigny. These include a major parcel in Les Amoureuses Premier Cru, widely regarded as one of the finest Premier Crus in Burgundy.

The Bourgogne Rouge comes from vineyards just beyond Clos de Vougeot, while the village Gevrey-Chambertin is sourced from Les Seuvrées, below Mazoyères-Chambertin. Premier Cru holdings sit on the prized mid-slope of Chambolle-Musigny with mainly east to southeast exposures, including Les Sentiers below Bonnes-Mares, as well as Haut-Doix and Les Amoureuses alongside the Grand Cru Le Musigny.

Soils

Domaine Robert Groffier's vineyards in the Côte de Nuits grow on classic limestone and clay soils, providing structure, minerality, and elegance.

Viticulture & Winemaking

The estate practices sustainable viticulture with an emphasis on soil vitality and minimal intervention. Chemical treatments are avoided whenever possible, and vineyard operations—such as pruning, debudding, and harvesting—are performed by hand to ensure precision and quality. Old vines are preserved and replanted using massal selections to maintain the estate's genetic heritage. Canopy management and yield control are carefully tailored to each parcel, particularly in prestigious sites like Chambolle-Musigny Les Amoureuses and Bonnes Mares. The result is fruit of exceptional balance and intensity, reflecting both the nuance of terroir and the domaine's deep respect for the land.

At Domaine Robert Groffier Père & Fils, grapes are harvested by hand, with careful sorting carried out both in the vineyard and again at the cellar. The proportion of whole bunches varies by vintage, depending on ripeness and stem quality.

After a short cold maceration, the musts are lightly sulphured before fermentation begins, typically with indigenous yeasts. Fermentation temperatures rise to around 30 to 32°C, allowing for effective extraction of colour, structure, and depth. Extraction is managed through regular pigeage, supported by some remontage, with a gentle approach that avoids over-extraction. Post-fermentation maceration is adjusted according to the vintage to refine tannin and balance.

The wines are then transferred to barrel for malolactic fermentation and élevage on fine lees. Oak is sourced primarily from the Vosges, with a measured use of new wood: higher proportions for top cuvées such as Les Amoureuses Premier Cru and the Grands Crus, and more moderate levels for other wines.

Élevage typically lasts 12 to 18 months. Racking is kept to a minimum, and the wines are bottled without fining or filtration, preserving purity and site expression.