



DOMAINE ROLLIN

— Père et fils —

BOURGOGNE

ALIGOTÉ

A lovely balance between roundness and freshness.



GRAPE VARIETY

Aligoté

VINEYARD

The parcels are situated on the north-west side of the Hill of Corton. The very poor soil is made up of marly limestones with clay. Half of the vines are more than 50 years old.

VINIFICATION AND AGEING

A cuvée with grapes picked mainly by hand. Grapes are pressed slowly to conserve all their aromatic finesse. After a light settling, musts ferment in vat, without yeast addition and at controlled temperature. The malolactic fermentation occurs naturally during winter. Thereafter, the wine stays on its lees until spring, before being taken off the lees and blended. After light filtration, we do our own bottling.

TASTE PROFILE

It is a clean-cut, straightforward wine. It develops fresh and elegant fruit, supported by great vivacity. The palate offers immediate pleasure with its notes of white flowers.

HARMONIE GASTRONOMIQUE

Its finesse and freshness make it a nice aperitif wine that may be accompanied by a few gougère cheese puffs. Ideal when matched with simple dishes (salads, fish terrines, parsley hams...)

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