



DOMAINE ROLLIN

— Père et fils —

CORTON-CHARLEMAGNE

GRAND CRU

*Balance, concentration, complexity and length on the palate;
all that characterizes a Grand Cru.*



GRAPE VARIETY

Chardonnay

VINEYARD

Limestone soils over very thin marls. Half of our steeply-sloped vineyard is south-facing and mid-slope above the village of Aloxe-Corton. It was mainly planted in 1976. The other half, situated in Pernand-Vergelesses at the top of the south-west facing slope, was planted in 1948.

VINIFICATION AND AGEING

Harvesting is done entirely by hand. Grapes are pressed slowly, to conserve their personality and their aromatic finesse. After light settling, musts ferment naturally in oak barrels (of which 50% new oak). If the vintage demands it, lees can be put back in contact with the wine by lees-stirring, to continue enriching the wine. Malolactic fermentation occurs naturally during winter. The wine stays on its lees for 11 to 13 months, before being racked and blended. After light filtration, we do our own bottling.

TASTE PROFILE

This grand cru develops heady aromas of white flowers, concentrated fruits confits and some spicy notes. The palate is long, ample and deep and offers a fine and relatively fresh finish, characteristic of this great terroir. With time, it allows its potential and aromatic complexity to be expressed, in buttery or grilled almond notes supported by great minerality.

GASTRONOMIC HARMONY

It is wise to let this this great wine blossom for a minimum of 4 or 5 years in bottle. After that, it will be go well with a dish of foie gras (including pan-fried), a cassole of stewed scallops or even fine poultry with morel mushrooms.

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