



DOMAINE ROLLIN

— Père et fils —

BOURGOGNE HAUTES-CÔTES DE BEAUNE

*All the fruit and sinewy tension of Chardonnay,
for immediate pleasure!*



GRAPE VARIETY

Chardonnay

VINEYARD

Parcels face east, situated mid-slope on different rather thin clay-limestone soils. For the most part, planted at the beginning of the years 2000.

VINIFICATION AND AGEING

On late-ripening terroirs, harvesting can be by machine or by hand, depending on vintage conditions. Grapes are pressed slowly, to conserve all their aromatic complexity. After light settling, musts ferment naturally in 400 litre oak barrels. For this cuvée we do not use new oak. Malolactic fermentation occurs naturally during winter. Then the wine stays on its lees until the spring, before being racked and blended. After light filtration, we do our own bottling.

TASTE PROFILE

This lovely blend gives a very fruity and fresh wine where notes of peach and other white-fleshed fruits are mingled. Substance and finesse on the palate are underpinned by refreshing minerality...

GASTRONOMIC HARMONY

While its freshness allows it to accompany grilled fish and crustaceans, we recommend it to you as an aperitif, to awaken your taste-buds...



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