



# DOMAINE ROLLIN

— Père et fils —

## PERNAND-VERGELESSES 1<sup>ER</sup> CRU SOUS FRÉVILLE

*All the concentration and elegance to be expected from a Premier Cru.*



### GRAPE VARIETY

Chardonnay

### VINEYARD

South-facing on a steep slope up above the village, this terroir is composed of shallow clay-limestone soil with a lot of small stones and a marly-limestone subsoil. The main part of the vineyard was planted there at the end of the 1980s.

### VINIFICATION AND AGEING

Harvesting is 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 30% 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 Premier Cru develops a nose at the same time rich, generous and complex. On the palate, aromas of white peaches and some exotic notes give it a lovely balance of power and finesse. There is great potential in this terroir.

### GASTRONOMIC HARMONY

Ideally, leave it for at least two years to blossom out. It will then marvellously accompany white meats in sauce, curried fish baked en papillote or pan-fried king prawns.



WWW.DOMAINE-ROLLIN.COM  
CONTACT@DOMAINE-ROLLIN.COM

21420 PERNAND VERGELESSES  
TEL: +33 3 80 21 57 31