



# DOMAINE ROLLIN

— Père et fils —

## PERNAND-VERGELESSES

### LES CLOUX

*A beautiful expression of the complexity and minerality of Pernand-Vergelesses, worthy of a Premier Cru.*



#### GRAPE VARIETY

Chardonnay

#### VINEYARD

This pretty hillside slope faces south-east at an elevation of more than 350 metres. Positioned in a combe sheltered from the prevailing winds, its terroir is always warmer in summer, hence the richness of its wines.

#### VINIFICATION AND AGEING

Harvesting is done by hand for the majority of the cuvée. Grapes are pressed slowly, to conserve their personality and their aromatic finesse. After light settling, musts ferment naturally in oak barrels (of which 20% 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 10 to 12 months, before being racked and blended. After light filtration, we do our own bottling.

#### TASTE PROFILE

A very concentrated bouquet for this village cuvee offers fresh fruit aromas and some exotic notes. The minerality and richness produced by this terroir bring balance and roundness to the palate.

#### GASTRONOMIC HARMONY

This wine will go perfectly with fine, refreshing starters like goat's cheese or white fish terrines, or king prawns. A great pairing is also possible with blue cheeses.



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