



DOMAINE ROLLIN

— Père et fils —

PERNAND-VERGELESSES

A pure Chardonnay, fresh and fruity. A real gourmandise.



GRAPE VARIETY

Chardonnay

VINEYARD

This cuvée is from different hillside slopes within the appellation. The soils are clay-limestone, shallow and lying on white limestone marls. For the most part, they are east-facing.

VINIFICATION AND AGEING

Harvesting is 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 10% 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

On the nose, this wine offers a range of aromas such as apricot, acacia, hawthorn and a freshness that makes it very attractive in its youth. On the palate, it develops lovely roundness and pleasant richness where the sinewy tension and minerality typical of this appellation are well integrated.

GASTRONOMIC HARMONY

In its youth, you will appreciate it at an aperitif amongst wine-lovers. After a few years it may accompany grilled fish, Asian cuisine or a flaky pastry cheese feuilletés.

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