



DOMAINE ROLLIN

— Père et fils —

CHOREY-LÈS-BEAUNE

A terroir that gives fresh and fleshy wines.



GRAPE VARIETY

Pinot noir

VINEYARD

This appellation fits into the continuity of the terroirs of Aloxe-Corton and Savigny-lès-Beaune. The sub-soil there drains well and is quite gravelly. The clay-limestone soil is light. This parcel was planted in 1982.

VINIFICATION AND AGEING

Harvesting is entirely by hand. The grapes are transported in small crates then carefully sorted on arrival at the vat-house. Thereafter, they are totally destemmed and gravity-fed to vat, to maintain their integrity. After a pre-fermentation maceration for 5 to 6 days at 10°C, alcoholic fermentation starts off naturally at regulated temperature. During this period, daily tasting allows the operations of punching down and pumping over to be adjusted to the specificities of the vintage. After two to three weeks in vat the wines are housed in oak barrels for a period of 12 months. In barrel, malolactic fermentation occurs naturally in spring. After racking, wines are assembled in vat, until bottling by us during the following winter, without fining or filtering.

TASTE PROFILE

A wine with a smart nose of small red fruits, slightly spicy. The palate is well-rounded, well-structured with pleasant tannins.

GASTRONOMIC HARMONY

Through its roundness, it is an easy wine to match with very different foods. It will go as well with cold meat charcuterie as with roast poultry, with boiled beef as with cooked offal dishes...

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



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