



DOMAINE ROLLIN

— Père et fils —

BOURGOGNE HAUTES-CÔTES DE BEAUNE

A fruit-rich and gourmand Pinot Noir, to be tasted without delay!



GRAPE VARIETY

Pinot noir

VINEYARD

Parcels facing east, situated mid-slope on different, rather poor clay-limestone soils. Most of the vines were planted between 1971 and 1986.

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 running the juice off the skins (rack and return) and pumping-over without punching-down to be adjusted to the specificities of the vintage. After two weeks in vat the wines are housed in oak barrels for a period of 8 to 10 months. In barrel, malolactic fermentation occurs naturally in spring. After racking, wines are assembled in vat, lightly filtered and bottled by us during the summer that follows.

TASTE PROFILE

A crisp and crunchy Pinot Noir! A fine nose, open and very concentrated in red fruits (often raspberry). The palate is soft, well-rounded and fresh.

GASTRONOMIC HARMONY

This is a 'simple' wine you will appreciate in its youth to benefit from its fruit and freshness. Ideal for accompanying a cold buffet based on white meat, cold meat charcuterie, poultry, terrines...



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