



DOMAINE ROLLIN

— Père et fils —

PERNAND-VERGELESSES^{1^{ER}} CRU LES FICHOTS

A Premier Cru at the same time deep, dense and mineral.



GRAPE VARIETY

Pinot noir

VINEYARD

A relatively flat climat, facing east. The soil has a lot of clay, rich in iron, hence its red colour. The limestone bed-rock here is hard and compact. A quarter of the vineyard dates from 1945.

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 (of which 30% new oak) for a period of 12 to 14 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 red wine of real elegance. The nose develops delicious aromas of well-ripe strawberries, raspberries and some spicy notes. The palate is well-rounded and fleshy, supported by a very mineral finish. It is worth waiting two to three years in bottle.

GASTRONOMIC HARMONY

Its structure and depth allow it to be matched with grilled red meats, with meats in highly seasoned sauces, with roast quail or pigeon...

