



# DOMAINE ROLLIN

— Père et fils —

## PERNAND-VERGELESSES 1<sup>ER</sup> CRU LES VERGELESSES

*Beautiful aromas of Morello cherries, with a lot  
of finesse on the palate.*



### GRAPE VARIETY

Pinot noir

### VINEYARD

A gently-sloped hillside that faces east at the entrance to the village. There, the soil is clay-limestone, light, very pebbly and well-drained. The parcel was planted in 1959.

### 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 wine of great breadth with aromas of Morello cherries and scents of forest floor. The palate is ample and elegant with ripe, well-integrated tannins. This balance makes it an 'approachable' Premier Cru for its fruit while young, but its finesse is only further amplified with time...

### GASTRONOMIC HARMONY

Sauteed veal with mushrooms, small game in sauce, lovely soft cheeses... or more simply with eggs prepared en cocottes.



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