



DOMAINE ROLLIN

— Père et fils —

PERNAND-VERGELESSES

A pleasant concentration of red fruits.



GRAPE VARIETY

Pinot noir

VINEYARD

This cuvée is made up from different vineyard sectors within the appellation. Two thirds of the parcels are situated mid-slope, facing principally east, on shallow clay-limestone soils. The remaining third is of parcels situated at the entrance to the village, facing south, in soils that are a little deeper with more clay, therefore “warmer”. The bulk of these vines was planted mid-1980s.

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 running the juice off the skins (rak and return) to be adjusted to the peculiarities 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

The nose of this wine explodes with fresh red and black fruit aromas. The palate is ample and concentrated, supported by supple tannins and refreshing minerality.

GASTRONOMIC HARMONY

A wine that is pleasant and easy to match through its fruitiness with a leg of lamb, a veal roast or barbecued beef skewers ... or even with a good platter of firm-textured cheeses!

