



# DOMAINE ROLLIN

Père et fils

## SAVIGNY-LÈS-BEAUNE

### AUX GRANDS LIARDS

*A deep wine with subtle tannins, associated with very nice fruit.*



#### GRAPE VARIETY

Pinot noir

#### VINEYARD

Terroir situated at the foot of the most prestigious Premier Cru wines of the appellation. There, the soil is rather shallow and clayey. Quite brittle limestone rock is present just a few tens of centimetres below the soil. This is one of the best climats of the village appellation in Savigny-lès-Beaune. Our parcel was planted in 1947 (two thirds) and 2010 (one third).

#### 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 peculiarities of the vintage. After two to three weeks in vat the wines are housed in oak barrels (of which 20% 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

This Pinot Noir develops a nose that is deep, fine, already very open, where aromas of black fruits dominate. The palate lacks nothing in density; the first impression is well-rounded and gourmand, the tannins are robust and well-integrated. This balance allows a power and richness to appear that are more typical of our Premier Cru than our village wines...

#### GASTRONOMIC HARMONY

Leave it two or three years in bottle to 'mature'. Then it will pair very well with elaborate red meat and spicy dishes. With a few years more, it will be at home with a platter of mature cheeses.

