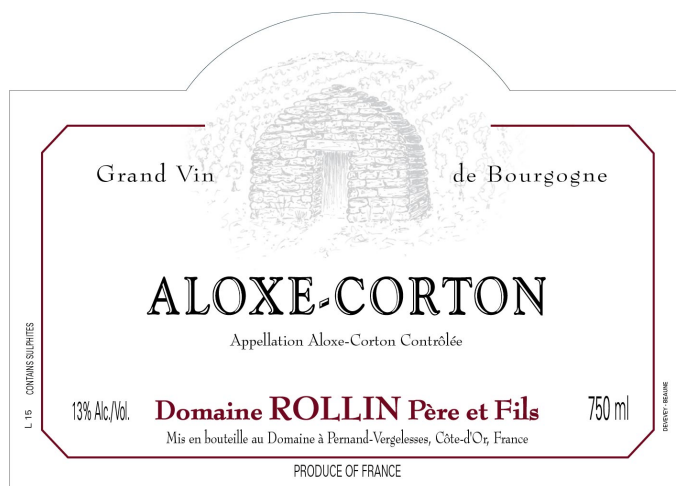


Domaine Rollin



Aloxe-Corton Rouge



At a Glance:

- **Appellation:** AOC Aloxe-Corton
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From three different vineyard sites: Les Boutières, Les Caillettes, and Les Guérets, which is classified as a 1er cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Les Boutières planted in 1957, Les Caillettes in 1959, Les Guérets in 1978. All vines trained in Guyot.
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** After total destemming, wine is moved by gravity into stainless-steel tanks, where it sees a 4-5 day cold soak and ferments spontaneously.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 12-14 months in 228-l barrels (20-25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

Aloxe-Corton is the weightlifter to Pernand's runner. Always a bit more gritty, structured, and viscally earthy than its neighbor, Aloxe-Corton can also take longer to come around in bottle. But the payoff is a wine of great substance and depth that tends to offer amazing value due to its relatively under-the-radar reputation. Rollin's exceptional rendering of this appellation is definitely of a piece with their overall lineup in its precision and its mineral drive, but it shows the scrappier, wilder character of its birthplace.