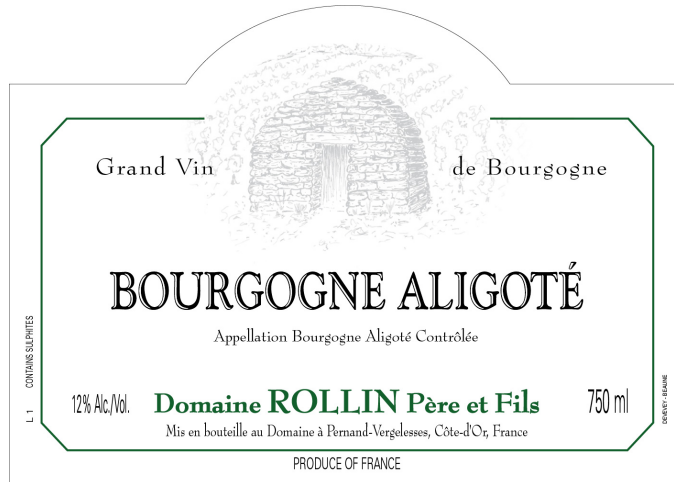


# Domaine Rollin



## Bourgogne Aligoté



### At a Glance:

- **Appellation:** AOC Bourgogne Aligoté
- **Encépagement:** Aligoté (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a 1.7 ha parcel on the border of Pernand and Echevronne.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 50 years, with many significantly older; vines trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tank
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank in early spring
- **Élevage:** 8-10 months in stainless steel tank
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, occasional plate filtration
- **Sulfur:**

### In The Glass:

There is no better version of this modest white Burgundy than the one produced by Rollin. From very old vines (50 years plus) in a parcel of 1.7 hectares on the border of Pernand and the neighboring village of Echevronne, it carries the lively acidity that is part of the character of the grape but also the personality of the wines of Pernand. The age of the vines imparts density and body that shows this grape at its very best.