

# Domaine Rollin



## Bourgogne Hautes Côtes de Beaune Blanc



### At a Glance:

- **Appellation:** AOC Bourgogne Hautes Côtes de Beaune
- **Encépagement:** Chardonnay (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 east-facing, mid-slope parcels in the Echevronne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 20 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** A mixture of manual and mechanical harvesting, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks and 400-l neutral oak barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel and tank in early spring
- **Élevage:** 8-10 months in stainless steel tank (50%) and 400-l, neutral oak barrels (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, occasional plate filtration
- **Sulfur:**

### In The Glass:

From a small parcel of Chardonnay planted in the western reaches of Pernand on into Echevronne, the Rollins produce a white of lively acidity but with a certain heft that comes from the strictly limited production levels required to achieve maximum maturity from grapes planted on these slopes that see less late afternoon sun.