

Domaine Rollin



Bourgogne Hautes Côtes de Beaune Rouge



At a Glance:

- **Appellation:** AOC Bourgogne Hautes Côtes de Beaune
- **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 2 ha of vines in Pernand and Echevronne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted between 1971 and 1986, 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:** 8-10 months in stainless steel tank (50%) and 400-l, neutral oak barrels (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

Always a sleek yet charming wine of immense energy, this wine's fruit is crunchy and snappy rather than thick and juicy, underlining the deep mineral streak that runs through all of Rollin's red wines.