

Domaine Rollin



Pernand-Vergelesses Blanc 1er Cru Sous Frétille



At a Glance:

- **Appellation:** AOC Pernand-Vergelesses 1er Cru
- **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 the south-facing Sous Frétille lieu-dit, which overlooks the village of Pernand
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in the late 1980's, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l 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 in early spring
- **Élevage:** 12-14 months in 228-l barrel (30% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

At the beginning of the 2000's, the Rollins acquired a tiny parcel of very old vines in this premier cru. The resulting wine is dazzlingly energetic, a swarm of enveloping mineral and spice aromas giving way to a palate of thrilling intensity and concentration. The overall impression of Sous Frétille is sleeker than that of Les Cloux, but there is no less power in reserve, and its intricate, multilayered personality hints at its ultra-close proximity to grand cru territory.