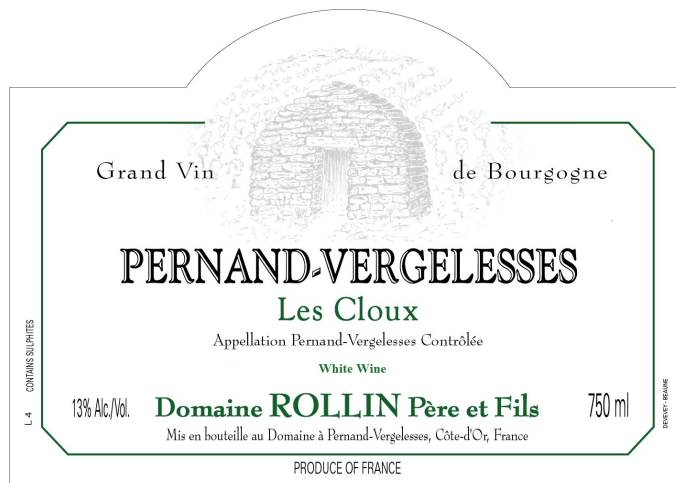


Domaine Rollin



Pernand-Vergelesses Blanc Les Cloux



At a Glance:

- **Appellation:** AOC Pernand-Vergelesses
- **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 Cloux parcel on the northern slope of the Corton hill, situated just below the Sous Frétille 1er Cru.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40-45 years, 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 (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

This wine, coming from the ideally positioned Les Cloux lieu-dit, possesses a lower-pitched, deeper nose than the basic Pernand-Vergelesses above, but with an equivalent limestone intensity more solid in its character than powdered. The palate is richer and thicker as well, but suffused with the alert acidity typical of the Rollin style.