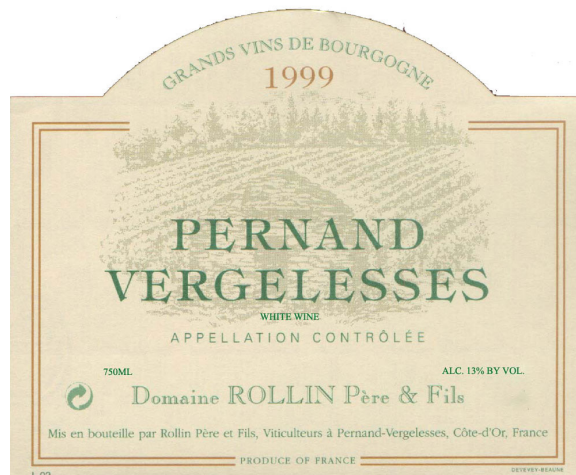


# Domaine Rollin



## Pernand-Vergelesses Blanc



### 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 4 parcels in Pernand, mostly east-facing
- **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 (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

### In The Glass:

Rollin's basic Pernand-Vergelesses Blanc—always a knockout for the price—is a tension-filled wine that belies its proximity to the mighty Corton in its profound minerality and its power, yet displays all the freshness and focus of the Rollin style. A laser-like, crystalline nose beams limestone essence straight into the cerebellum, and the clean, kinetic, beautifully delineated palate leads to a long, overtly salty finish that leaves the drinker invigorated.