

Domaine Rollin



Pernand-Vergelesses 1er Cru Les Vergelesses



At a Glance:

- **Appellation:** AOC Pernand-Vergelesses 1er Cru
- **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 the top of the east-facing Vergelesses parcel, just below the Ile des Vergelesses
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1959, 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:** 12-14 months in 228-l barrels (30% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

The first of a trio of Premiers Crus from Pernand that are produced by the Rollins, the « Les Vergelesses » is the most tender and feminine of the group. The vineyard sits on a gentle slope in the southern sector of the village and just beneath the “Ile des Vergelesses” facing south-southeast. It is a wine of silky tannins and forward fruit. Production of this elegant wine is very limited at the domaine providing us with only one barrel each year.