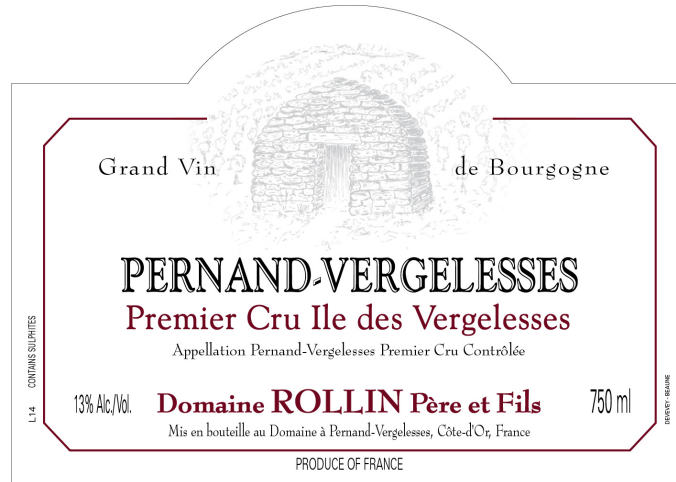


Domaine Rollin



Pernand-Vergelesses 1er Cru Ile des 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 middle of the Ile des Vergelesses 1er cru, facing north across the valley from the Corton-Charlemagne.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Two thirds planted in 1946, with the remainder planted in 1989.
- **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:

This vineyard is recognized by everyone as the prime site within the Pernand appellation. It sits at almost 300 meters altitude on a gradually sloping hill that faces southeast. The wines of the Ile des Vergelesses are consistently the most complex and satisfying reds of the appellation and present remarkable value. We always bottle much of this wine in magnums out of respect for its high quality and its ability to age gracefully.