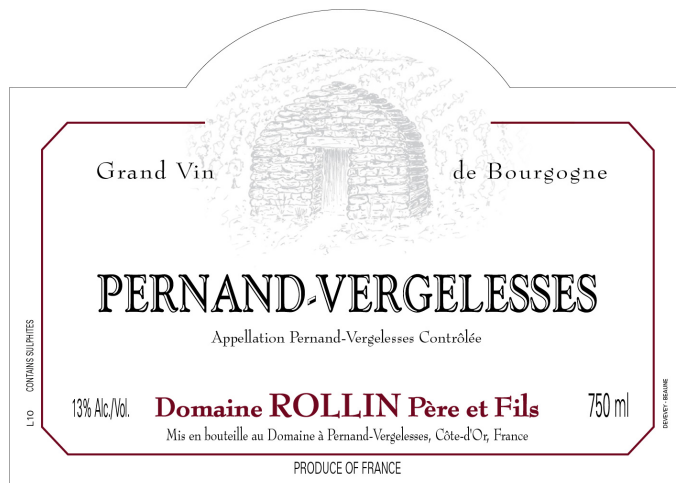


Domaine Rollin



Pernand-Vergelesses Rouge



At a Glance:

- **Appellation:** AOC Pernand-Vergelesses
- **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 several plots in Pernand, including Les Pins, on the northern side of the village, and Les Noirets, on the southern side of the village
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Mostly planted in the 1980's, 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 (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

Like its companion village white, this wine is a standard bearer for the Rollin domaine, making a statement about the charm and tenacity of the best wines of this region. Most of the vines are old and the resulting wine has significant backbone but, like the truest wines of Pernand, the color is more often ruby-garnet rather than a deep red.