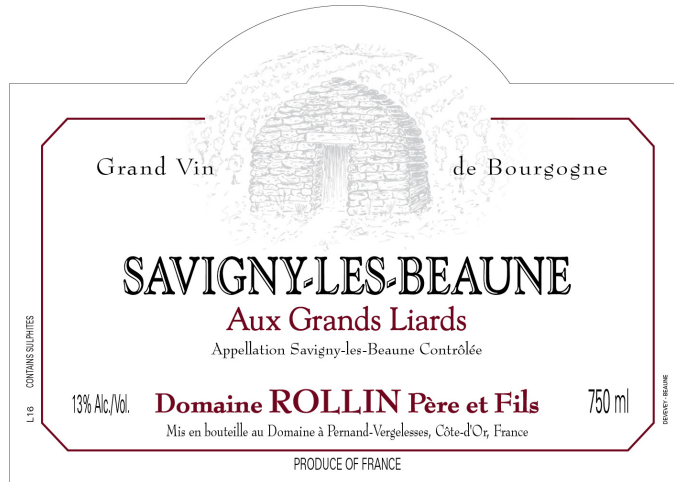


Domaine Rollin



Savigny-lès-Beaune Aux Grands Liards



At a Glance:

- **Appellation:** AOC Savigny-lès-Beaune
- **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 Grands Liards parcel, located between Savigny and Pernand
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Two thirds of the parcel was planted in 1947, the remainder in 2010. Vines are 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:

This wine is the newest addition to the Rollin domaine. The first vintage produced was in the 2007 vintage. The first wines produced by the Rollin family from this vineyard show the wine to be surprisingly firm and structured with a density rare to find in the Savigny appellation. Again, an instance where we bottle a few magnums each year based upon our belief that this wine has significant capacity to grow as it ages.