

Domaine Rollin



Corton-Charlemagne Grand Cru



At a Glance:

- **Appellation:** AOC Pernand-Vergelesses 1er Cru
- **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 two parcels in the Corton-Charlemagne Grand Cru. The first is a south-facing, mid-slope area of vines in the Aloxe-Corton section. The second is at the top of the south-west facing slope in the Pernand section.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines in Aloxe section planted 1976; vines in Pernand section planted 1948. All vines 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 (50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

The first half of a tasting at Rollin always culminates with this, one of the keystone white Burgundies of the Rosenthal portfolio. We have collectively experienced dozens of older bottles through the years, and it is a wine that never fails to dazzle. It spends a full two winters in the cellar as per tradition, and it wears its 50% new oak effortlessly.