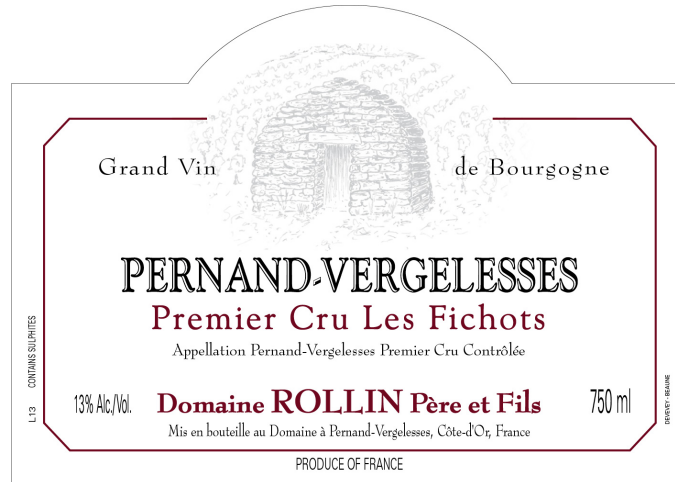


Domaine Rollin



Pernand-Vergelesses 1er Cru Les Fichots



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 east-facing Fichots parcel, directly north of the Vergelesses
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, with the oldest vines planted in 1945 and 1932. All vines 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 Fichots makes a wine of substantially more structure than its neighbor “Les Vergelesses”. Another old vines parcel, the wine has firm tannins, deeper color than its companions and a more masculine mien; but, it nevertheless speaks clearly of the terroir of Pernand with its spice and red fruit flavors.