

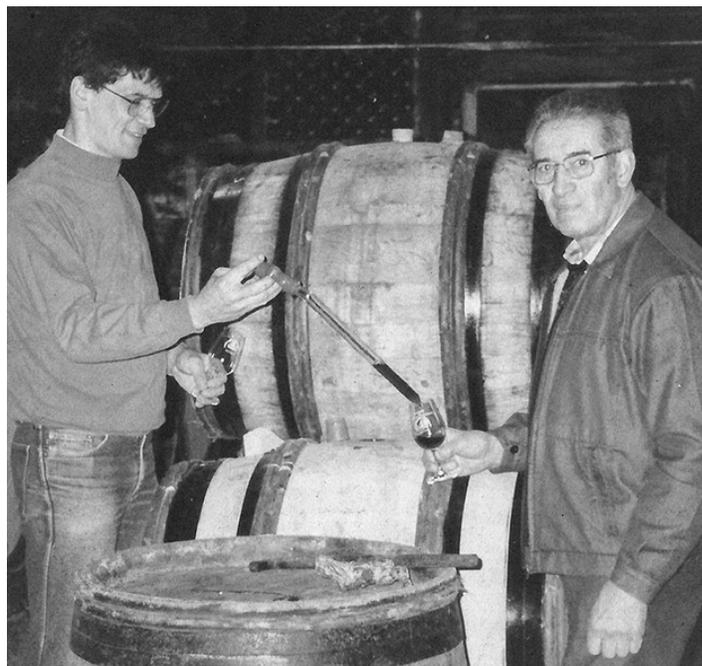
Domaine Rollin



We began working with Maurice Rollin in 1982 shortly after his son, Remi, had joined the family enterprise. It was Maurice's father, Raymond, who first purchased vineyards in his local village of Pernand where, like his father before him, he was engaged as a vineyard worker. Maurice decided in 1955 to begin making and bottling wines from the family holdings, with a growing group of private clients to support his efforts. His success enabled him to purchase further holdings, including a parcel in the "Île des Vergelesses", the most exalted of the vineyards of Pernand. In its present state, the Rollin domaine covers twelve hectares of vineyards, eight of which are owned with the other four being rented via the system of metayage or fermage. The vineyards are spread over five separate communes (Pernand Vergelesses, Savigny les Beaune, Echevronte, Aloxe Corton and Chorey les Beaune). The estate produces approximately 60,000 bottles per year across fourteen separate appellations. Our long history with the Rollin family has provided us with an ever-growing appreciation of the charms of the wines of this domaine and, most particularly, the enchanting terroir of Pernand Vergelesses, one of the villages in the Côte d'Or that produces wines of exceptional value.

Viticulture:

- **Farming:** Lutte Raisonnée, certified by Terravitis since 2015
- **Treatments:** No herbicide, chemical and organic fertilizer, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average vine age 40 years; vines trained in Guyot.
- **Yields:** Controlled through severe winter pruning, extensive debudding, and an occasional green harvest
- **Harvest:** Entirely manual except for the Hautes Côtes de Beaune, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** All fermentations are spontaneous. Aligoté ferments in tank, Hautes Côtes de Beaune wines ferment half in tank and half in barrel. All other white wines ferment in barrel. Red wines ferment in stainless-steel tanks after total destemming and a 5-6 day cold soak.
- **Extraction:** A combination of punchdowns and pumpovers depending on the vintage.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

Aging:

- **Élevage:** 12 months in 228-l barrels (15-20% new) followed by 6 months in stainless-steel tanks
- **Lees:** Wines stay on their fine lees for the duration of their élevages
- **Fining and Filtration:** Most wines are almost always unfinned and unfiltered.
- **Sulfur:**