

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ROLLIN PÈRE & FILS

AOC Aloxe-Corton
Red**PRESENTATION**

Domaine Rollin Père & Fils has been established in the heart of the village of Pernand-Vergelesses for 80 years. Each generation has sought to acquire new plots of vines to enhance and expand the family heritage. Rémi Rollin has been at the helm of the business since 2003, supported by his son Simon and daughter-in-law Caroline. Their 14 ha vineyard is spread over 4 Côte de Beaune communes: Pernand-Vergelesses, Aloxe-Corton, Chorey-les-Beaune, Savigny-les-Beaune.

VARIETAL

Pinot Noir 100%

LOCATION

This wine comes from the AOC Aloxe-Corton, located between Ladoix-Serrigny and Pernand-Vergelesses. This emblematic appellation of the northern Côte de Beaune is renowned for its powerful and structured red wines, made exclusively from the Pinot Noir grape variety.

TERROIR

The estate's vines, classified as Aloxe-Corton "Les Villages", are planted on well-exposed clay-limestone slopes, providing a natural balance between concentration and finesse.

IN THE VINEYARD

This wine is made from 100% Pinot Noir. The vines, aged between 35 and 50 years, are cultivated under a sustainable viticulture approach, with particular care given to grass cover, light tilling, and yield control to ensure optimal grape quality.

HARVEST

Harvesting is done by hand to preserve the integrity of the grapes and to allow for optimal selection directly in the vineyard.

WINEMAKING

After total or partial destemming, depending on the vintage, fermentation takes place in open vats, with regular punch-downs (pigeages) to gently extract tannins and color. Maceration typically lasts 15 to 20 days.

AGEING

The wine is then aged in French oak barrels for 12 to 14 months, with a moderate proportion of 10 to 20% new oak, in order to preserve the freshness and fruit expression of the Pinot Noir. Bottling is carried out without excessive filtration, respecting the wine's natural structure.

SERVING

Serving temperature: Serve at 16–17 °C (60–63 °F). A light decanting is recommended if the wine is young, to allow it to fully open up and express its aromatic bouquet.

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Appearance: Deep, brilliant ruby color.

Nose: The bouquet is typical of Aloxe-Corton, revealing ripe red fruits (cherry, raspberry), floral notes of peony, and subtle spicy nuances (pepper, licorice), gradually blending with discreet oak undertones.

Palate: The attack is broad and silky, supported by firm yet elegant tannins. The wine shows a fine balance between power and finesse, finishing on long-lasting flavors of morello cherry and fresh earth, a hallmark of the Corton terroir.

FOOD PAIRINGS

This wine pairs beautifully with grilled or roasted red meats (rib-eye, beef tenderloin), game birds, or soft-ripened cheeses such as Époisses or Brillat-Savarin with truffle. It also complements traditional dishes like coq au vin or duck breast with red fruits with great elegance.

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