



ROBLIN SANCERRE ORIGINE ROSÉ

certified HVE (Haute Valeur Environnementale)

Matthias and Emile Roblin's 44 acres of vines grow in the northern sector of Sancerre, a zone of hills known for its *terres blanches*, a.k.a. Kimmeridgian Marls, which make for pointed, powerful wines. These hard-working brothers are the fourth generation of wine growers, farming progressively and plowing profits back into the domaine for their own children.

VINEYARD



Site: Deep in the Loire Valley in the commune of Sury-en-Vaux, specifically the hamlet of Maimbray.

Soil: The brothers' parcels of Pinot Noir grow in Portlandian marls (it's the Sauvignon that grows in Kimmeridgian).

Vines: Young vines from two parcels of qualitatively very good clones of Pinot Noir planted between 1999-2014. Yield: 50-60 hl/ha. Grass cover on the majority of the vineyard. No use of chemical fertilizers, herbicides, insecticides or, in drier years, synthetic fungicides. Certified HVE (Haute Valeur Environnementale).

Varieties: Pinot Noir.

CELLAR

Vinification & Aging: Carefully sorted, pneumatically pressed and tank fermented for 3 weeks. Aged on its lees for 2-3 months. Only a light fining and filtration at bottling.

Production: 400 cases.

Profile: Excellent Pinot fruit in a brisk, straight and long northern profile. It pairs very well with spicy meals.