



ROBLIN SANCERRE ORIGINE ROUGE

certified HVE (High Environmental Value)

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: Hand-harvested *sélection massale* vines planted by the brothers' grandfather and father between 1961 and 1978. Cover crops between rows, and no use of chemical fertilizers, herbicides, insecticides, or, in drier years, synthetic fungicides. Certified HVE (Haute Valeur Environnementale).

Varieties: Pinot Noir averaging 35 years and yielding on average 35-45 hl/ha.

CELLAR

Vinification & Aging: Native ferments. In warm vintages, a third or more of the wine is made with whole clusters, and malolactic fermentation takes place naturally in wooden vats and older 600L *demi-muids* during a 10-12 month *élevage*. Bottled without fining or filtration.

Production: 750 cases.

Profile: A fruity and elegantly delicious Pinot Noir with hints of spice and white pepper.
