



ROBLIN SANCERRE AMMONITES

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:** Kimmeridgian soils made of clay marl and stones on top of limestone bedrock. In particularly dry periods, this soil can take on a distinct hue of whiteness from its calcium content, hence the local term *terres blanches*.
- Vines:** From the domaine's best parcels of *sélection massale* vines in Kimmeridgian. Average age is 45 years. Yield: 40-50 hl/ha. Grass cover on the majority of the vineyard. No use of chemical fertilizers, herbicides, insecticides or, in drier years, synthetic fungicides. Hand harvested. Certified HVE (Haute Valeur Environnementale).
- Varieties:** Mature Sauvignon Blanc.

CELLAR

- Vinification & Aging:** Native ferments in older 600L barrels followed by a 12-month élevage in barrel. No cold stabilization and normally no fining or filtration if a vintage allows the brothers to forgo such interventions.
- Production:** 400-800 cases. Made only in good years.
- Profile:** A classically dry, vibrant and full-bodied wine with a long finish and a palpable sense of crushed stone. *Ammonites* refer to seashell fossils found in the vineyards.
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