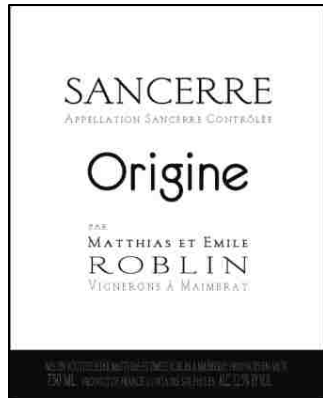


Domaine Matthias & Emile Roblin

Sancerre



Matthias Roblin's first commercial vintage was 2000 and of that debut the English magazine *Decanter* wrote: "Searing concentration of lime and elderflower fruit with refreshing acids. Long and even with a steely mineral character. Fine." The magazine went on to select Matthias' 2003 Sancerre as the best white table wine to come out of the Loire in 2005 (World Wine Awards, October 2005). Given the torrid heat of that endless summer, one in which making a fresh wine was all but impossible, this was quite the honor. *Decanter* then profiled Matthias in its September 2006 issue, naming him among five new faces to watch in the Sancerre appellation.

In 2006 his younger brother, Emile, joined him, and now these two work alongside their father (he's in the middle of the photograph on our web page; Matthias is on the right with glasses; Emile is on the left), who, with their uncle, used to manage the production at Château de Maimbray until 2010 when those two brothers retired.

Matthias and Emile's vines grow on the hillsides of Maimbray and Sury-en-Vaux in the northern sector of Sancerre. This zone is known for its *terres blanches*, a.k.a., Kimmeridgian Marls—white soils made of clay and marl and stones on top of Kimmeridgian limestone, and make for pointed, powerful wines that need a couple of years in bottle to show best (and indeed have the potential to age surprisingly well, but almost never are permitted to do so). The brothers have 16 hectares (nearly 40 acres) in Sauvignon Blanc and 3 (just over seven acres) in Pinot Noir. Production averages 12,750 cases.

For years now, the brothers have been plowing profits back into the winery to update equipment and to create a winery in which their wine is now moved by gravity. They've also been steadily tweaking their methods of *élevage*, investing in wood uprights for fermentations and aging, along with 600-liter *demi-muids*, and extending the aging process. In the vineyards, they've been progressively moving to organic and biodynamic viticulture (burying horns, using dynamized sprays, and following the lunar cycle) to the point where in 2019 they went entirely organic. But they intentionally avoid certification by French or foreign agencies and reserve the right to use synthetic fungicides in particularly wet years like 2021 with intense mildew pressure.

Instead of using clonal selections, they also replant vine-by-vine with *sélection massale* Sauvignon Blanc vines, all propagated from their oldest parcel of vines planted in 1947. All their corks now are made by Diam, guaranteeing that less than 1% of their wines will be corked.

In 2018, a season that ended with a beautiful but hot Indian summer, the boys started harvesting before most, and began doing so at 4 in the morning, ending at noon. In 2020, another hot year where a lot of growers either mistimed the harvest or waited not for maturity but for the rains, in the hopes of increasing the quantity of the yield (which may have increased yield, but resulted in hot and heavy Sancerres), the Roblins again started their harvest a week or two before most, beginning at 4am and ending, this time, at 11 each morning before the heat set in. They made a superb range of 2020s.

In 2025, they tunneled from the production facility their father and uncle had built to the original cellar under the family household, thereby greatly enlarging their space and creating the conditions whereby they can age their wine up to two full years before bottling (like most family wineries, previously they were essentially restricted to one year because of the next harvest). They also invested in more wooden uprights for fermentations and élevage and now do all racking not only by gravity but also with nitrogen, thereby minimizing their SO2 additions.

http://www.sancerre-roblin.com/accueil_p_3_lang_uk.html