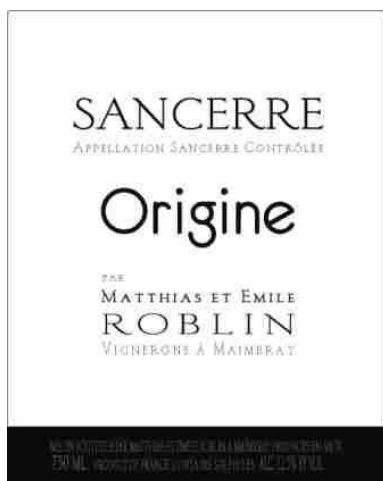


Domaine Matthias & Emile Roblin

Sancerre



Sancerre Origine Rouge 2018

The Roblin brothers' 2018 Sancerre Rouge is fermented with indigenous yeasts, includes about a third of whole clusters and is raised primarily in foudre, with any surplus production that does not fit in the vat finding its way into demi-muid for its élevage. The 2018 version comes in nicely svelte for the hot summer of 2018, tipping the scales at 12.5 percent octane and offering up a quite refined young bouquet of red and black cherries, woodsmoke, gamebird, chalky soil tones, a touch of stems and a delicate foundation of oak. On the palate the wine is bright, full-bodied, focused and quite youthful in profile, with a good core, excellent soil undertow and grip, ripe tannins and a long, chalky and promising finish. This needs five to seven years in the cellar to start to blossom, but should prove to be a fine bottle in due course. 2026-2055.

90+ pts- John Gilman, View from the Cellar, May-June 2021

A year in wood has given this wine richness and a smooth texture to go with the smoky flavors. Red cherries and spice add complexity to the wine that needs more time to soften. Drink from 2022.

91 pts- Roger Voss, Wine Enthusiast, December 2020