

Domaine Matthias & Emile Roblin

Sancerre



The Wines

- *Sancerre Blanc Origine*: This, their classic bottling, stays on its lees until January or February after the harvest, and is bottled roundabout May after a light fining and filtration. Some 80+% of the vines for this wine grow in Kimmeridgian; the remainder in Portlandian limestone (which has less clay than Kimmeridgian but more than Oxfordian). The annual production averages 5,800 cases.
- *Sancerre Blanc Les Ammonites*: Les Ammonites is the brothers' top white wine, coming from their best parcels of *Terres Blanches*, where shellfish fossils such as ammonites are commonly found. Beginning in 2016, they went to aging this in 600-liter demi-muids. The regimen now is twelve months in older demi-muids followed by six months in steel.

The grapes are hand-harvested and normally ferment spontaneously without a yeast addition. No cold stabilization, no fining, no filtration. Production ranges from 400 to 800/12-packs.

- *Sancerre Rosé Origine*: This comes from two parcels of qualitatively very good clones of Pinot Noir planted between 1999-2014. The wine is tank-fermented to preserve its brisk northern character; it's a rosé with excellent fruit in a long, lean profile. Production averages 400 cases.
- *Sancerre Rouge Origine*: In the first decade of this century, growers in the Loire, led by Sancerrois, laid the groundwork for the creation of a 5-hectare experimental nursery vineyard called Le CepsSicavac, which subsequently took form in Côteaux du Giennois. The aim of Le CepsSicavac is to propagate the Valley's *sélection massale* vines that best resist the increasing disease pressure and vagaries of climate change, and since 2017 Sauvignon Blanc vines have been made available to growers from the nursery. In 2022, an agreement was reached with GEST for its vines to be propagated in the Le CepsSicavac vineyard. GEST is a Burgundian group of over 100 important estates likewise invested in identifying and propagating the Côte's best *sélections massales* vines. Beginning in 2025, Pinot Noir vines from GEST plant material will become available to growers.

The majority of the Pinot Noir for the Origine cuvée comes from *sélection massale* vines planted by the brothers' grandfather and father between 1961-1978. As vines are replaced, material from Burgundian nurseries is used, but the Roblins are part of the Le CepsSicavac group and they're excited about sourcing Pinot Noir from there once the GEST material becomes available. As you might imagine, it's a long-term commitment, one essential, the brothers believe, if they wish to be good stewards of the domaine and keep it viable for future generations.

About the Origine Pinot Noir, the grapes are hand-harvested and typically ferment spontaneously. In warm years, a percentage of whole clusters (one-third or more) are used. The wine is aged in a large oak upright, with any surplus aged in older demi-muid. Annual production averages 750 cases.

- *Sancerre Rouge Grande Côte de la Vallée*: From the domaine's top site for Pinot Noir, all harvested by hand. At the moment, the grapes come from two adjacent parcels planted in 1999-2000 with what were the best clones available. They proved to be susceptible to the vine disease esca, however, and stricken vines have been systematically replaced with *sélection massale* vines from various Burgundian nurseries (pending availability from Le CepSicavac--see Origine description above). The two south-facing parcels equal 1.5 acres; the wine is made separately from Origine only in distinctively good years, with a maximum of 300/12-pk cases produced. There is a third parcel planted in 2014 just above these two which currently is used for the brothers' rosé.