

# DOMAINE MATTHIAS ET EMILE ROBLIN

## SANCERRE ORIGINE

---



### GROWING REGION:

Sancerre, Loire Valley, France.

### TERROIR:

White Kimmeridgian soils made of clay, marl, and stones on top of limestone bedrock.

### GRAPES:

Sauvignon Blanc.

### VINIFICATION NOTES:

Steel fermented. Stays on its lees until February after the harvest. 5,800 cases.

### TASTING NOTES:

Weighty and structured with focused minerality.

# DOMAINE MATTHIAS ET EMILE ROBLIN

## SANCERRE AMMONITES

---



### GROWING REGION:

Sancerre, Loire Valley, France.

### TERROIR:

From the domaine's best parcels of *sélection massale* vines on white Kimmeridgian soils made of clay, marl, and stones on top of limestone bedrock. *Ammonites* refer to fossils found in the vineyards.

### GRAPES:

Sauvignon Blanc.

### VINIFICATION NOTES:

Made only in good years, always with native ferments. Aged in older demi-muids for 12 months followed by 6 months in steel; never fined or filtered. 800 cases.

### TASTING NOTES:

Classically dry, vibrant wine with a long finish and a palpable sense of crushed stone.

# MATTHIAS & EMILE ROBLIN

## SANCERRE ORIGINE ROSÉ

---



### GROWING REGION:

Maimbray, Sancerre, Loire Valley, France

### TERROIR:

Soil is of *terres blanches*, also known as Kimmeridgian Marls (white clay-marl soils mixed with stone on top of Kimmeridgian limestone).

### GRAPES:

Pinot Noir

### VITICULTURE NOTES:

*Lutte raisonnée* agriculture, allowing grass to grow and then plowing between rows to loosen soil. Green harvesting to minimize yields.

### VINIFICATION NOTES:

Carefully sorted, pneumatically pressed and fermented in stainless steel tank for 3 weeks. Then 3-4 months on the lees followed by light filtration before bottling. 400 cases annually.

### TASTING NOTES:

Excellent Pinot fruit in a brisk, straight and long northern profile. It pairs very well with spicy meals.