

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.