

DOMAINE MATTHIAS & EMILLE ROBLIN 2018 SANCERRE 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. Weighty and structured with focused minerality.

Pair with pork, shellfish, spicy food, vegetarian food,





DOMAINE MATTHIAS & EMILLE ROBLIN 2018 SANCERRE 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. Weighty and structured with focused minerality.

Pair with pork, shellfish, spicy food, vegetarian food,





DOMAINE MATTHIAS & EMILLE ROBLIN 2018 SANCERRE 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. Weighty and structured with focused minerality.

Pair with pork, shellfish, spicy food, vegetarian food, goat cheese.





DOMAINE MATTHIAS & EMILLE ROBLIN 2018 SANCERRE 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. Weighty and structured with focused minerality. Pair with pork, shellfish, spicy food, vegetarian food, goat cheese.







goat cheese. spicy food, vegetarian food, Pair with pork, shellfish, minerality. structured with focused Imestone. Weighty and remainder in Portlandian grow in Kimmeridgian; the the vines for this wine filtration. Some 80+% of after a light fining and bottled roundabout May after the harvest, and is January or February stays on its lees until This, their classic bottling,

OBICINE SOI8 SYNCEKKE WYLLHIVS & DOWVINE





AUGELION WWW.angeliniwine.com

France

goat cheese. spicy tood, vegetarian tood, Pair with pork, shellfish, minerality. structured with focused Imestone. Weighty and remainder in Portlandian grow in Kimmeridgian; the the vines for this wine filtration. Some 80+% of after a light fining and bottled roundabout May after the harvest, and is January or February stays on its lees until This, their classic bottling,

OBICINE 5018 SYNCEBBE EMITTE BOBTIN WYLLHIVS & DOWVINE





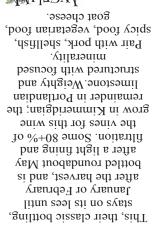
VACELIAN I

goat cheese. spicy tood, vegetarian tood, Pair with pork, shellfish, minerality. structured with locused Imestone. Weighty and remainder in Portlandian grow in Kimmeridgian; the the vines for this wine filtration. Some 80+% of वर्गरा व शिक्षण निर्मात व्याप bottled roundabout May after the harvest, and 1s January or February stays on its lees until This, their classic bottling,

OBICINE
WALLHIVS &
DOWNINE



Origine



www.angeiniwine.com

T SEFECTION





