

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 cuvée, coming from their best parcels of *Terres Blanches*, where shellfish fossils such as Ammonites are commonly found. This wine is normally not yeasted, but this depends on the year and on the vat or barrel. In recent vintages, wood has been carefully introduced a little at a time. The results have encouraged Matthias and Emile to go further with wood for aging.

--Ammonites 2014: raised 20% in barrels and 80% in steel.

--Ammonites 2015: 25% / 75%

--Ammonites 2016: 100% in 600-liter barrels for twelve months, then racked into steel with its fine lees for another six months.

--Ammonites 2017: same as the 2016 but now all of the 600L demi-muids are older. This will be the regime going forward.

The cuvée is never fined or cold stabilized, and frequently not filtered (depends on vintage and vat). Production is between 400 and 800 12-pk cases.

- *Sancerre rouge Origine*: Pinot Noir that normally ferments spontaneously and in warmer years made with a percentage of whole clusters (one third or more). This is aged in a large upright oak vat and any surplus is aged in demi-muid. Annual production averages 750 cases.
- *Sancerre rouge Grande Côte de la Vallée*: This is a west-facing slope that had been planted to Pinot Noir at the beginning of the twentieth century. Then phylloxera wiped out the vineyards, and this slope wasn't widely re-planted because of the unevenness of the hillside, despite the fact that it was especially well suited to Pinot in Sancerre. Much of this slope is the face of a wedge of Portlandian Limestone, a type not near as prevalent as older Kimmeridgian or the oldest of all, Oxfordian Limestones. Portlandian has more clay than the latter but less than the former, and a fair amount of silty topsoil. The Roblins have 0.6 hectares (1.5 acres), and the wine is made entirely in *demi-muids* (new or one-year-old, depending on the vintage). Annual production averages 165 cases.
- *Sancerre rosé Origine*: Tank fermented Pinot Noir rosé. Excellent Pinot fruit in a brisk, straight and long northern profile. Annual production averages 400 cases.