

Château de la ROBINE

Libre comme l'R (Free as a bird)



*After many trips around the world, we set
off to take over the family estate.
«Libre comme l'R» is a bit of our story:
sharing and traveling...*

Region :	Rhône Valley
PDO :	Grignan-les-Adhémar
Color :	Rosé
Millésime :	2018
Blend :	100% Grenache
Maturation :	Yes
Alcool :	12,5 %
Format :	75 cl

WINEGROWING AND WINEMAKING PROCESS

Terroir	Very high pre-Mindelian terraces made of degraded pudding, forming a mixed soil of pebbles and clays. West facing hillside, surrounded by scrubland and aromatic plants (thyme, lavender).
Culture and harvest	Sustainable viticulture : natural grassing one row out of two for more than 20 years. No tillage due to the nature of the soil. Green work (manual removal and disbudding). Mechanical night harvest with careful sorting of the harvest at the end of the bucket. Harvested mid September in a search for the best compromise between maturity and freshness.
Vinification	Transfer of the grapes from the reception platform to the pneumatic press under neutral gas or dry ice. Separation of free-run wine and press wine. Static settling and alcoholic fermentation in thermoregulated tanks (15-16 °). Aging on fine lees.

WINE TASTING

Color	Pale pink with salmon tones.
Nose	Fresh nose, redcurrant, amy, vanilla, floral notes (vine flower).
Taste / Palate	Fresh impression in the mouth, notes of red fruit, long finish.
Ageing	2 years.
Food pairing	Aperitif, summer salad, cold buffet, grilled meats, exotic dishes.