

Mille écus d'Or
(a thousand coins of gold)



Like a thousand coins of gold, the leaves of the Gingko sparkle in the fall at the Château de la Robine...

Region :	Rhône Valley
PDO :	Grignan-les-Adhémar
Color :	White
Millésime :	2018
Blend :	80 % Viognier 10 % Clairette 10 % Grenache blanc
Maturation :	Yes
Alcool :	13 %
Format :	75 cl

WINEGROWING AND WINEMAKING PROCESS

Terroir	- High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Dominant limestone. - Colluvial slopes of conglomerate origin forming a sandy soil with pebble and gravel passes.
Culture and harvest	Sustainable viticulture : natural grassing (grass covering?) two rows out of three. Tillage (hoeing?) on the row at the inter-ceps to limit inputs. Green work (manual removal and disbudding) with 3 or 4 passages for the Viognier. Vines fully hoisted on son raisers. Mechanical night harvest when each grape variety reaches its full maturity (from end August to mid September).
Vinification	Separate vinification of grape varieties according to the optimum maturity of each. Transfer of the grapes from the reception platform to the pneumatic press under neutral gas or dry ice. Static settling and alcoholic fermentation in thermoregulated tanks (15-16 °). Aging on fine lees.

WINE TASTING

Color	Pale yellow with gold highlights.
Nose	Apricot aromas and floral notes with great finesse.
Taste / Palate	Nice attack on apricot and peach. Light pastry and honey notes. Elegant balance: the intense aroma of Viognier is refreshed by the Clairette while the Grenache brings roundness.
Ageing	2 - 3 years.
Food pairing	Dinner aperitif, foie gras, asparagus risotto, fish in sauce, goat cheese.