

Mille écus d'Or

(A thousand coins of gold)

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

Region: Rhône Valley

Appellation: Grignan-les-Adhémar

Colour: White

Vintage: 2019 - 2020

Blend: Viognier , Clairette , Grenache blanc

Ageing: Yes

Alcohol: 13,5% (2019) 13% (2020)

Format: 75 cl

WINEGROWING AND WINEMAKING PROCESS

Terroir: High Wireman alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Limestone dominant. Colluvial slopes of conglomerate origin forming a sandy soil with pebble and gravel passes.

Culture and harvest: Strictly sustainable viticulture applying high environmental value (HEV) standards . Natural cover planting alternating on two rows out of three. Tilling on the row with inter-row hoeing to limit inputs. Manual canopy management (removal and debudding) with three to four passages for the Viognier. Vines fully trained on supporting wires. Mechanical night and early morning harvest on the full organoleptic and technological maturity of each grape variety (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°). Ageing on fine lees.

TASTING NOTES

Colour: Pale yellow with gold highlights.

Nose: Elegant apricot, litchi aromas and white flower notes.

Taste/Palate: Nice bouquet on the attack with notes of apricot, peach. Light pastry and honey. Elegant balance: the intense aroma of Viognier is refreshed on the palate by the Clairette and the roundness of the Grenache Blanc. Medium to long-lasting finish.

Ageing: 2-3 years.

Food pairing: Dinner aperitif, foie gras, asparagus risotto, fish in sauce, goat cheese.