

Château de la ROBINE

Les Pies Curieuses 2020 (The Curious Magpies)



*In ancient times,
magpies were
offered to Bacchus
so that, with the help
of wine, the tongues
would loosen and
secrets escape*

Région : Rhône Valley

PDO : Grignan-les-Adhémar

Color : Red

Millésime : 100 % harvest 2020

Blend : 50 % Syrah, 25 % Carignan, 25 % Grenache

Maturation : 4 months

Alcool : 13,5 %

Format : 75 cl

WINE TASTING

Color : deep ruby color, with purplish reflections.

Nose : Complex and charming, with intense fruit aromas (cherry, raspberry, pomegranate), complemented by violet and peony flowers and smoked meat notes.

Palate : Flattering first impression, explosive on the red fruits, lactic and greedy profile, silky tannins and persistent ending on liquorice and cocoa.

Ageing : 3 ans.

Food pairing : Grilled meat, charcuterie, Mediterranean food, spicy dishes.

AWARDS

Guide Hachette 2021 selection : one star.

Concours général de Paris : silver award

International Competition of Lyon : Gold Award

Wine competition of Orange : Silver Award

WINEGROWING AND WINEMAKING PROCESS

Terroir :

– High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Dominant limestone.

Culture and harvest :

– Highly sustainable viticulture, HVE (High Environmental Value) certification level 3.

– Mechanical harvest with careful sorting of the harvest at the end of the bucket. Harvest when each grape variety reaches its full maturity (from mid September to early October).

Vinification :

– Separate vinification of grape varieties according to the optimum maturity of each.

– Traditional fermentation in concrete tanks with temperature control. Daily trapping and vatting for 15 to 20 days according to the grape varieties.

– Racking at the end of fermentation, ageing in tank for 3 to 4 months, additional racking according to grape varieties and then blending.

Château de la Robine – 1400 Route de Bollène - 26 130 Saint-Paul-Trois-Châteaux

www.chateau-robine.fr

Château de la ROBINE



*In ancient times,
magpies were
offered to Bacchus
so that, with the help
of wine, the tongues
would loosen and
secrets escape*

Les Pies Curieuses 2019 (The Curious Magpies)

Région : Rhône Valley

PDO : Grignan-les-Adhémar

Color : Red

Millésime : 100 % harvest 2019

Blend : 60 % Syrah, 30 % Carignan, 10 % Grenache

Maturation : 4 months

Alcool : 14 %

Format : 75 cl

WINE TASTING

Color : ruby color, with purplish reflections.

Nose : Intense aromas of ripe black fruits (black cherry, blackcurrant, blackberry), notes of Spices and garrigue..

Palate : Onctuous first impression in the mouth, aromas of black berries macerated with alcohol, ending on liquorice and pepper aromas. A sunny millesime with dense, elegant tannins.

Ageing : 3 ans.

Food pairing : Grilled meat, charcuterie, Mediterranean food, spicy dishes.

AWARDS

International Competition of Lyon : Silver Award

WINEGROWING AND WINEMAKING PROCESS

Terroir :

– High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Dominant limestone.

Culture and harvest :

– Highly sustainable viticulture.
– Mechanical harvest with careful sorting of the harvest at the end of the bucket. Harvest when each grape variety reaches its full maturity (from mid September to early October).

Vinification :

– Separate vinification of grape varieties according to the optimum maturity of each.
– Traditional fermentation in concrete tanks with temperature control. Daily trapping and vatting for 15 to 20 days according to the grape varieties.
– Racking at the end of fermentation, aging in tank for 3 to 4 months, additional racking according to grape varieties and then blending.