

# Château de la ROBINE



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

## Mille écus d'Or 2020 (A thousand coins of gold)

**Région :** Rhône Valley

**PDO :** Grignan-les-Adhémar

**Color :** White

**Millésime :** 100 % harvest 2020

**Blend :** 80 % Viognier, 10 % Clairette, 10 % White Grenache

**Maturation :** 3 months on fine lees

**Alcool :** 13 %

**Format :** 75 cl

### DÉGUSTATION

**Color :** Bright gold color.

**Nose :** White flowers and white-fleshed fruit aromas, delicate mineral notes.

**Palate :** Nice attack on a complex mix of aromas. Conform with the nose, fine textured. Light balancing acidity on the finish.

**Ageing :** 2 - 3 years.

**Food pairing :** Gratins, truffled dishes, dinner aperitif, grilled or baked fish, seafood, goat cheese.

### ÉLABORATION

#### **Terroirs :**

- 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 :**

- Highly sustainable viticulture, HVE (High Environmental Value) certification level 3.
- Mechanical night harvest when each grape variety reaches its full maturity, with careful sorting of the harvest at the end of the bucket

#### **Vinification :**

- Pneumatic press under neutral gas or dry ice.
- Static settling and alcoholic fermentation in thermoregulated tanks (15-16 °).
- Ageing on fine lees.

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## Mille écus d'Or 2019 (A thousand coins of gold)

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**PDO :** Grignan-les-Adhémar

**Color :** White

**Millésime :** 100 % harvest 2019

**Blend :** 80 % Viognier, 10 % Clairette, 10 % White Grenache

**Maturation :** 3 months on fine lees

**Alcool :** 13,5 %

**Format :** 75 cl

### DÉGUSTATION

**Color :** Bright gold color.

**Nose :** Peach and Apricot aromas, floral and honey notes.

**Palate :** Nice attack on apricot and peach. Light pastry and honey notes. Elegant balance: the intense aroma of Viognier is refreshed by the Clairette.

**Ageing :** 2 - 3 years.

**Food pairing :** Gratins, truffled dishes, dinner aperitif, foie gras, asparagus risotto, fish in sauce, goat cheese.

### ÉLABORATION

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