

Château de la ROBINE



Libre comme l'R 2020 (Free as a bird)

Région : Rhône Valley

PDO : Grignan-les-Adhémar

Color : Rosé

Millésime : 100 % harvest 2020

Blend : 100 % Grenache

Maturation : 3 months on fine lees

Alcool : 13 %

Format : 75 cl

DÉGUSTATION

Color : Pale pink with salmon tones.

Nose : Fesh nose, redcurrant, citrus, grapefruit, floral notes (vine flower).

Palate : Fresh impression in the mouth, notes of red fruit, long fresh finish.

Ageing : 1 - 2 years.

Food pairing : Aperitif, summer salad, cold buffet, grilled meats or fich, barbecue, exotic dishes.

*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...*

ÉLABORATION

Terroir :

– Scrublands (Provence aromatic garrigue) ; mixed soil of clayey limestone with a pebbly surface on a western hillside.

Culture and harvest :

- Highly sustainable viticulture, HVE (High Environmental Value) certification level 3.
- Mechanical night harvest, with careful sorting of the harvest at the end of the bucket.
- Harvested in mid-September in a compromise between maturity and freshness.

Vinification :

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

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www.chateau-robine.fr