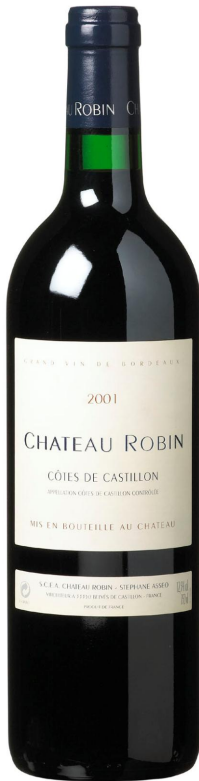


Château Robin Millésime 2001

Grand Vin de Bordeaux

Technical Informations



General Presentation

Château Robin is a Bordeaux made to be appreciated young but has a big ageing potential. Young, Château Robin will be rich, concentrated but round, smooth, easy to drink with a nice balance between fruit and wood. Older, Château Robin will become more and more elegant and subtle.

Estate

Very old estate already mentioned in the first issue of the Féret guide in 1874 situated 10 minutes road east of the village of Saint Emilion.

AOC

Côtes de Castillon

Surface Area

12 hectares (29.64 acres)

Varietals

60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon

Average Age of Vines

40 years

Soil

Limestone and clay on east/south-east slopes

Harvesting

Manual with double sorting in the vines and at reception at the cellar

Winemaking

100% destemming, light crushing between 60 and 80% depending on the year. Over-pumping 2 to 3 times a day. Wine making in temperature controlled concrete tanks (from 3 to 6 weeks depending on the plot of land, grape variety and year).

Ageing

Our philosophy is to keep about 25% of the harvest in concrete tank, although it varies from one year to the other, so as to rely 100% on the fruity. The rest of the harvest is matured in French (80%) and American (20%) oak barrels, 50% of which are new and 25% having housed one wine. Final blending is carefully carried out to obtain a perfect harmony between the fruity and woody qualities.

Our Tasting Report

Deep red colour, intense and young.

The bouquet is finely wooded and milky with a ripe fruit, grape and liquorice scent.

Excellent finesse.

Very tasty for the palate, high concentration, full, rich and smooth wine.

Well balanced structure.

Excellent wine.

Bottling and Production

Bottled in March, 26th, 2003

298 Bottles 375 ml

43 083 Bottles 750 ml

52 Magnums 1500 ml

Technical Datas

Alcool Degreee : 12.5% vol. (13.3%)

Total Acidity: 3.46 g(H2SO4)/l

pH : 3.59

Free SO2 : 10 mg/l

Total SO2: 68 mg/l

Residual Sugar : < 2 g/l

Gencod

Bottles 750 ml : 3760118240114

Carton 12x75 cl : 3760118240121

Awards

Concours Général Agricole de Paris 2003

April 2003



Silver Medal

Concours de Bordeaux 2002

May 2002



Bronze Medal

Decanter World Wine Awards

September 2005



Bronze Medal

Mundus Vini

September 2004



Silver Medal

Concours Général Européen 2003

May 2003



Silver Master

Challenge International Du Vin – Bourg 2004

April, 2004



Silver Medal

Press Review

Guide Hachette 2005

September 2004



2 stars ★★
« Heartbrake »
Voted best wine of
"Côtes de Castillon"

100 Affordable Bordeaux, Red and White

October, 25th 2005



Selection by 5
French Famous Wine
Guides and CIVB

Decanter

July, 2004

3 stars ★★★

Le Nouvel Observateur

N°2132 – From 15th to 21st of
September 2005



450 Bottles at less
than 15€ - The Wine
Shops Selection

La Revue du Vin de France Classification of Best Wines of France 2006



Selection
7,5

Le Rouge & Le Blanc

Winter 2004

13.5/20

Le Point

16/20

