

Château Robin Millésime 2002

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

An entire month of September of fine, hot, dry weather that concentrated the grapes. Dark red, almost black colour. Bouquet of dry, browned fruit (almond), smoked with a vanilla, milky and brown sugar scent. Very broad and complex aromatic range. Taste explosion for the palate, blackcurrant, roasting, blackberry bush and liquorice. Excellent concentration, full wine, dense, spherical, exceptional smoothness. Worthy of a classified growth.

Bottling and Production

Bottled in May, 10th to 12th, 2004
37 064 Bottles 750 ml
24 Magnums 1500 ml

Technical Datas

Alcool Degree : 13% vol. (13.70%)
Total Acidity: 3.38 g(H2SO4)/l
pH : 3.72
Free SO2 : 18 mg/l
Total SO2: 60 mg/l
Residual Sugar : < 2 g/l

Gencod

Bottles 750 ml : 3760118240213
Carton 12x75 cl : 3760118241227

Awards

Concours Général Agricole de Paris 2004

April 2004



Gold Medal

Concours de Bordeaux 2004

May 2004



Bronze Medal

Decanter World Wine Awards

September 2005



Commended

100 Today's Bordeaux USA (from 8\$ to 25\$)

January, 30th, 2006



Selection realised with CIVB by Mary Ewing-Mulligan, Daniel Johnnes, Kevin Zraly at New York

Press Review

Guide Hachette 2006

September 2005



2 stars ★★

We are within a hair's breadth of "Heartbrake" to their commentary

La Revue de Vin de France

June 2003

« We liked it »

New York Sun (By Peter Hellman)

May 24th, 2006

"One of the few 2002's to make the cut to the top 100 Today's Bordeaux"

Epicurious (online newsletter) - affiliated with Gourmet and Bon Appetit USA (by Leslie Sbrocco)

June, 2006

"You can't beat the quality/price ratio on this one. An ultra-stylish, sexy wine that has the complexity and depth to age but enough lushness to drink now"

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



Selection

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