

Château Robin 2003

Grand Vin de Bordeaux

Technical Informations



General Presentation

Concentrated, rich, powerful but smooth, silky, and round, Château Robin is elegant, fine, balanced and refreshing. Harvested, vinified and aged with the greatest care on one of the most beautiful *terroir* next to Pomerol and Saint-Emilion, this wine is only pleasure, for everyone, quite simply!

A Great wine to drink between 3 and 15 years.

Estate

Very old estate already mentioned in the first issue of the Férét 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 controled 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

The year of the heat wave. The bouquet is finely wooded, vanilla-scented with a touch of plum and grape macerated in alcohol. Very nice wooded, fine, distinguished, very respectful of the fruit. It's a round, charming, soft, smooth wine on the palate with excellent density and concentration. Very tasty, voluptuous wine. Excellent, rich vintage.

Bottling

September, 12th to 19th, 2005

Production

Bottles 750 ml : 69 311
Magnums 1500 ml : 252

Technical Datas

Alcool Degree : 13% vol. (13.42%)
Total Acidity: 3.26 g(H2SO4)/l
pH : 3.70
Free SO2 : 21 mg/l
Total SO2: 115 mg/l
Residual Sugar : < 2 g/l

Gencod

Bottles 750 ml : 3760118240312
Carton 12x75 cl : 3760118241234

Awards

Concours Général Agricole de Paris 2005

April 2005



Gold Medal

AWC Vienna 2006 – Austria

October 2006



Gold Medal

Concours Mondial de Bruxelles

May 2007



Silver Medal

Mundus Vini 2006 – Germany

September 2006 – www.mundusvini.de



Silver Medal

Decanter World Wine Awards

September 2006



Bronze Medal

Concours de Bordeaux 2004

May 2004



Bronze Medal

Press Review

Guide Hachette 2007

September 2006



Selection

100 Everyday Bordeaux - UK

September 2006 –
www.everydaybordeaux.co.uk



The 100 best Bordeaux sold on the UK market by the Jury of Decanter World Wine Awards

100 Bordeaux Für Alle - Germany

September 2006 –
www.100bordeaux.de



The 100 best Bordeaux sold on the German market by Markus Del Monego (World Best Sommelier 1998)

100 Today's Bordeaux USA



The 100 best Bordeaux sold on the US market by Paul Chaconas, Mark Oldman & Cat Silirie

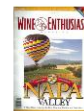
Bordeaux Op z'n Best - Holland



The 100 best Bordeaux sold on the Netherlands market by 9 experts from Holland







Wine Enthusiast - USA

By Roger Voss - June 2007



« One of the Reliable Stars of Cotes de Castillon »

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Awards	Press Review	
	<p>The Wine News – USA By Marguerite Thomas – Mars-Avril-Mai 2007</p> <p>La Revue du Vin de France Classement des Meilleurs Vins de France 2006</p> <p>Guide du Vin Hors-série du Dauphiné Libéré 2006-2007</p> <p>Thai Airways International Served on Business Class 6 months</p>	 <p>« Among wines I like most /.../ Château Robin 2003 (Suppleness plus red currant flavors) »</p>  <p>Selection 7,5</p>  <p>« Witnesses of the quality of terroir to discover »</p>  <p>Thai Silk</p>
	<p>Kölner Stadt-Anzeiger Magazin February, 24th/25th 2006</p>	 <p>Recommended & Commented</p>
	<p>Le Dauphiné Libéré March, 18th, 2006</p>	<p>Recommended & Commented</p>
	<p>Le Républicain Lorrain February, 8th, 2006</p>	<p>Recommended & Commented</p>
	<p>Sommellerie Française Edition 2008</p>	 <p>♥♥♥♥ "You must discover this wonderful wine"</p>