

Château Robin 2008

Grand Vin de Bordeaux

Technical Informations



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.

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 now through to 15 years

AOC

Castillon - Côtes de Bordeaux

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

By hand picking, with a severe sorting upon reception at the cellar.

Merlots: From October, 13st to October 15th 2008

Cabernets: October, 20th, 2008

Yield

27,40 Hl/Ha

Vinification

100% de-stemming, light crushing, pumping-over 2 to 3 times a day. Wine making in temperature controlled concrete tanks (from 3 to 6 weeks depending on the plot of land and grape variety).

Aging Process

12 months in:
1 year old barrels: 19%
2 years old barrels: 25%
Concrete Tanks: 56%
Type of oak (Low to medium Heat):

French: 87%
American: 13%

Final blending is carefully carried out to obtain a perfect harmony between the fruity and woody qualities.

Tasting Report

By Andreas Larsson, World Best Sommelier 2007 (Tasting: March, 2011)

« 2008 is a very good and classic vintage of Bordeaux.

Noble nose, fine, elegant, good minerality, refined spiciness, tobacco, due to high proportion of cabernet franc, paired with wild berries. Aged in oak, nice harmony. The palate is ample, frame of austere elegance. Very nice fruit, crunchy dark berries, really fresh cracked berries, almost a hint of cranberry and blackberry with plenty of ripe acidity. Tannins are nicely integrated, quite silky, not really a lot of oak to talk about although a hint of roasted coffee on the back of the palette. Persistent finish, with a gloss on the palette. The wine is still a bit young to drink (*tasted in march 2010*). Open 2 hours before and decant before serving. Eat now with a veal coast, entrecote or duck breast. I think the full potential of the wine is in 4 to 5 years. »

Bottling

Lot 1	Lot 2
Date 23/9/2010	16/8/2011
75cl 30736	11979 bottles
Total: 42715 bottles	
37,5cl: 2315 bottles	

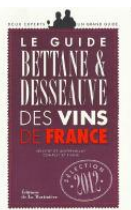
Technical Data

Alcohol Degree: 13.5% (13.70%)
Total Acidity: 3.27 g(H2SO4)/l
pH: 3,65
Free SO2: 22 mg/l
Total SO2: 69 mg/l
Residual Sugar: < 2 g/l

Gencod

Bottle 75 cl : 3760118240817
Carton 12x75 cl : 3760118241821

Press Review & Awards



Bettane et Desseauve

Le Grand Guide des Vins de France 2012
September 2011

15,5/20 (Very good wine, highly representative of the quality of its origin)

« Happiness Now »
« Nice bottle »

Guide Hachette 2012

September 2011



1 star ★ (Very good wine)

« This Chateau, which has a record of producing lovable wines and has many stars to its name, is still here »



La Revue de Vin de France

June 2009

« The best wines of 2008 »

Press Review & Awards



89/100 (Very Good)

« Frank and harmonious, this red shows purity in a modest package. Black cherry, licorice and graphite notes mingle over well-integrated tannins, balanced by fresh acidity. Not showy, but leaves you wanting another sip. Drink now through 2015.» T.M.

Feb. 18th 2011:
"21 Bordeaux Values
New reviews of wallet-friendly 2008 reds"
By James Molesworth



Best Sommelier of the World 2007

Read Tasting Report Above

Video Comment:
<http://www.video-sommeliers.com/?go=video&id=624>