



THERE IS NO SUBSTITUTE FOR QUALITY

Sancerre

APPELLATION SANCERRE CONTRÔLÉE

Domaine ROBLIN

Domaine Roblin - Enclos de Maimbray • Sancerre

From the brothers, Émile and Matthias Roblin, grandsons of the legendary Georges Roblin. These two young men are dedicated to honoring the past and embracing the new. Their vines are located in the commune of Maimbray in the “enclos” of the Roblin family. The “enclos” is centered on three significant lieu-dits (named sites) with vines averaging 40 years. Hillside sites that are tended by hand and sustainably farmed. The lieu-dits are called Montée de Saint-Romble, Cotelin and Carpillon-Bonardelle. Here the soil is rich with fossilized seabed remains strewn with ample sized rock debris, giving it a darker cast than elsewhere in Sancerre and imparting the pit-fruit-like, peach “DNA” to their Sauvignon. All stainless steel, bladder pressed and gravity-flow bottled, then given ample time to “rest”. Fresh and alive Sauvignon fruit. Minerality and white pêche de vigne with nerve and acidity.

Sancerre Blanc “Enclos de Maimbray” 2020

In Sancerre 2020 the sun came out and stayed out. For big lumbering producers this presented a problem because careful planning and quick execution were key to success, as the heat drove alcohol up and acid down. It also turns out that vineyards with northerly and easterly exposures fared well, often not the case in cooler seasons. Well, it's not for nothing that we cherish the Sancerre of quality-obsessed, micro-estate Domaine Roblin. In 2020, we cannot be more pleased with their success.

Making fresh, vibrant, très classique Sancerre in 2020 turned on early picking (August anyone?) from more temperate vineyards. Can you say Enclos de Maimbray? Émile watched his vines closely this year. After an early bud break and a hot, dry summer, the conditions were right to pick the best fruit possible earlier than he ever had before. Did he dare call in his harvest team so early? Well, while other, bigger domaines were trying to scrape together the manpower to begin harvest, Émile was in his vineyards with family, friends, associates and just about anyone who could wield sécateurs to bring in his Sauvignon Blanc at peak ripeness. And it did help that the vineyards of the “enclos” are naturally cool, as they lie facing more easterly and northerly. The result? 2020 Enclos de Maimbray is rich, yes, but the freshness and acidity you crave are there. Key lime? Grapefruit? Peach? Yes, yes, yes! Couple that with minerality and density on the palate, and you've got a Sancerre that will turn heads. Bravo, Émile!



Émile and his oak barrels



The Cotelin vineyard falls away behind Émile