



## DOMAINE GUY ROBIN

### Chablis Grand Cru 'Le Clos'

Winemaker Marie-Ange Robin represents the fourth generation of vine growers in the family. It was her father Guy who, parcel by parcel, purchased Chablis vineyards in the 1950s; yet it is Marie-Ange who has brought the winery to a level of greatness for which it was always destined. There are few other Chablis estates with such a rich collection of older-vine rootstock, and as a result, few other estates that deliver Chablis wines of such character and complexity. Some 80 percent of the family's vines today—across five grand cru and four premier cru vineyards—are "vieilles vignes" or older vines.

**WINERY:** Domaine Guy Robin

**WINEMAKER:** Marie-Ange Robin

**ESTABLISHED:** 1954

**REGION:** FRANCE • Burgundy • Chablis

**APPELLATION:** Chablis AOC

**BLEND:** 100% Chardonnay

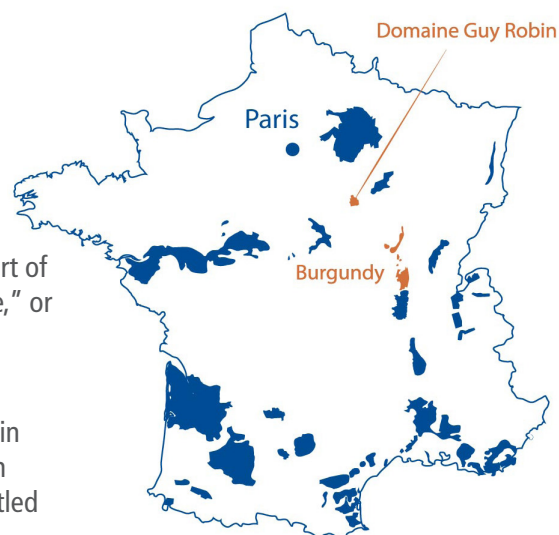
**VINEYARDS:** Estate vines planted by the family in the 1960s in the heart of the grand cru vineyard. Pure Kimmeridgian soils are called "millefeuille," or many-layered, with white clay and fossilized oyster shells.

**AGE OF VINES:** 50-60 years

**WINEMAKING:** Hand-harvested. Pressed immediately, with juice held in tank for 24 hours to settle naturally. Fermented on indigenous yeasts in French oak barrels (10% new.) Aged just under one year in barrel. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of crushed shells, white flowers, light honey, lemon zest. Silky and broad yet still precise, intense; quince, citrus salad, sea salt.

**PAIRING SUGGESTIONS:** Regional goats' cheese; chicken in mushroom sauce; seared ahi tuna or other rich, fresh fish



## NORTH BERKELEY IMPORTS

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