

DOMAINE GUY ROBIN Chablis 'Cuvée Marie-Ange' Vieilles Vignes

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 sit at the top of the slope, facing premier cru

vineyard 'Vaillons,' on the left bank of the Serein river.

AGE OF VINES: 40 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 unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of sauteed lemons, crushed oyster shells, lime curd, incense. Flavors of yellow fruits; impressive definition and cut.

PAIRING SUGGESTIONS: Regional goats' cheese; chicken in mushroom

sauce: seared ahi tuna or other rich, fresh fish

