



DOMAINE GUY ROBIN

Chablis 1er Cru 'Montmains'

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

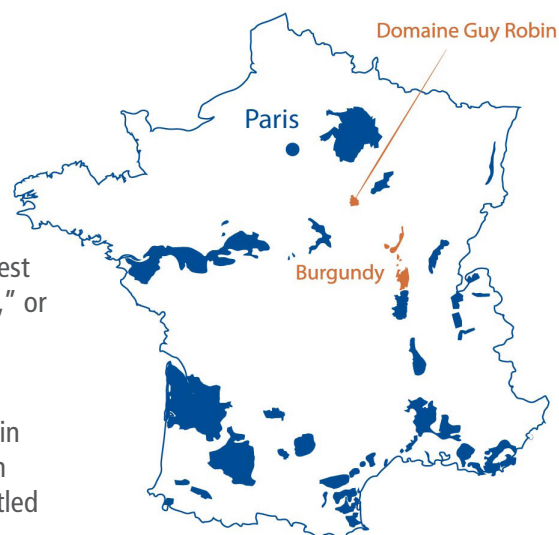
VINEYARDS: Estate vines are located in lieu-dit 'Butteaux,' the southwest corner of 'Montmains.' Pure Kimmeridgian soils are called "millefeuille," or many-layered, with white clay and fossilized oyster shells.

AGE OF VINES: 50 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 sauteed lemons, crushed shells, incense. Refined, tangy, precise: flavors of grapefruit, orange rind, lemon curd.

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



NORTH BERKELEY IMPORTS

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