



SANCERRE
MATTHIAS ET EMILE
ROBLIN
VIGNERONS

LOCATION

France > Loire >
Sancerre > Maimbray

VARIETY

Sauvignon Blanc

WINEMAKER

Matthias & Émile Roblin



SCIENCE

ABV: 12.66%
SUGARS: 0.42 g/l
TOTAL SO₂: 60 mg/l
TOTAL ACIDITY: 4.37 g/l

Réserve de Maimbray "Cuvée Terres Blanches" Sancerre

EXPERIENCE

NAME: The brothers Mathias & Emile are the fourth generation making wine at this estate, originally called Chateau de Maimbray, and Terre Blanches is a reference to the white, limestone-rich soils found throughout this part of Sancerre.

CHARACTER: A classic profile of bright citrus (grapefruit and lime), light white flowers, wet rocks, and a hint of fresh, green grass.

ENJOY WITH: Great as an aperitif with some crudite and Crottin de Chavignol, a local goat cheese, or with an entree of light, flaky fish with grilled asparagus in a lemon butter sauce.

BEST RESULTS: Serve at 45-50° F, allow 5-10 minutes to open up in the glass.

EXPRESSION

FERMENTATION & EXTRACTION: Meticulous sorting of the grape bunches during harvest, then directly into the pneumatic press for a very gentle pressing. The juice is cold settled without the use of enzymes, followed by a slow fermentation in the stainless steel tanks for 3 to 4 weeks.

ELEVAGE: After fermentation, the wine is kept on the lees for 6-9 months in the stainless steel tanks, and battonage (stirring of the lees) is only utilised as needed by the vintage.

FINING & FILTERING: Gently fined and a light filtration before bottling.

SULFUR: All racking is done by gravity, and nitrogen is used to minimize sulfur additions.

SOURCE

FARMING: Practicing Organic with Biodynamic principles and adhering to the lunar calendar. Cover crops and hedges are planted around the vineyards to promote soil health and biodiversity. There is no use of chemical fertilizers, herbicides or insecticides, but they reserve the right to sparingly use synthetic fungicides in unusually wet years. Certified HVE (Haute Valeur Environnementale) level 3.

LAND: Calcareous clay dating back to the Late Jurassic, comprised of Kimmeridgian and Portlandian soils (a mix of limestone, clay, and silt).

VINE: A massale selection, propagated from the domaine's older vines, planted primarily in the late 1990's with an average density of 7,000 vines per hectare. The average vine was planted in the 1990's.

HARVEST & PRODUCTION: All estate fruit, 5,000 cases produced. Harvested with the help of machinery.

