



# Gilles Robin

## Crozes-Hermitage (Rhône)

The Robin family have grown grapes in Crozes-Hermitage for generations, but until 1995 they were always sold to the local cooperative in Tain l'Hermitage. In just over 10 years Gilles now estate bottles his entire production and consistently produces some of the very best wines of this appellation. Gilles has just 10 hectares, however most of those vineyards are fully mature at more than 40 years old.

The estate has several plots of land in the favoured 'Les Chassis' district just south of the Hermitage hill. The soils here consist of large amounts of smooth pudding stones 'galets' and red clay from the route the Rhône river once flowed. These richer clay based soils give a wine that is typically rounder and more generous than from some other areas of the appellation.

Owing to the large amount of mature old vines at this estate most of the wine produced is of the premium "Alberic Bouvet" cuvee. This cuvee is produced from vines averaging 40 years age. Picking is done by hand and yields are kept low at around 38 hl/ha. In the ripest years a small percentage of stems are allowed in the ferment and the wine is aged in barriques (and increasingly in larger 450 litre barrels) for about 15 months with about 15% new barrels used each year.



**A brilliant expression of very affordable Syrah, with enough depth and structure to be taken for a mini-Hermitage. Gilles Robin is one of the regions most talented producers.**

### 2008 Crozes-Hermitage "cuvee du Papillon"

Produced from vines aged less than 20 years old. The wine is de-stemmed and matured in stainless steel tanks and is designed for earlier drinking for its freshness and perfumed black raspberry fruit with anise and spice notes that linger for ages. For enjoying in its youth, great in the warmer seasons.

### 2006 Crozes-Hermitage "cuvee Alberic Bouvet"

Produced from vines averaging more than 40 years old which are located on the best red clay soils close to the Hermitage hill.

*"made from a blend of three distinct terroirs. The first, from the nearby Chênes Verts area, has deep clay soils that provide a spicy aroma and bright minerality. The grapes from the Chassis commune are on red clay soils that give a sappy, black fruit profile and intense acidity. The bass notes comes from the Monico terroir, which is a dense but shallow brown clay soil that delivers plump, juicy black fruits and spice. The three terroirs are vinified separately, half destemmed and then blended together after a year's élevage in barrel and demi-muid. The resulting blend is a richly structured, dark fruited Crozes with tingling minerality. It's a rock solid wine for those who like a gutsy style that needs a few years of cellaring to show its best." Wine Specator Nov 2007*

### 2005 Crozes-Hermitage '1920 vines' - **SOLD OUT**

Just 2000 bottles produced from the oldest vines of the estate planted by Gilles Robins grandfather. Aged in demi-muids, this wine shows exceptional depth. Will only be produced in the best years.

