

# LOUIS ROBIN

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## **Picnic Menu Tasting of Chablis**

*Entrance*

Gougères

Pairing: Petit Chablis 2022

*Main course*

Homemade terrine

Accompaniment: Chablis 2022

Ham with Chablis and fresh pasta

Accompaniment: Chablis 1er Cru Vosgros 2022

*Cheeses from the Region*

Selection of Chaource, Epoisse, and Soumaintrain

Accompaniment: Chablis 1er Cru Butteaux 2021

*Dessert*

Apple pie

Accompaniment: Chablis 1er Cru Vaucoupin 2022

## **Attractions**

Guided tour of the estate's vineyards

All-terrain electric scooter escapade through picturesque landscapes

## **Accommodation**

The House of Moulin des Roches, Chablis

Charming guest rooms for an authentic experience in the heart of Chablis.

Hotel La Beursaudière, Nitry

A comfortable and tranquil stay, with hospitality that echoes the beauty of the region.

# Louis Robin



Béatrice & Thierry Robin

**Nombre d'hectares/ Number of hectares : 30 Ha**

## **Appellations :**

- Petit Chablis
- Chablis
- Chablis 1<sup>er</sup> Cru Vosgros
- Chablis 1<sup>er</sup> Cru Vaucoupin
- Chablis 1<sup>er</sup> Cru Butteaux « Montmain »

## **Appellations :**

L'exploitation Louis Robin est située à Chichée à 3 kms au Sud-Est de Chablis.

The Louis Robin estate is located in Chichée, 3 km south-east of Chablis.

**Histoire/ History :** La famille Robin est propriétaire à Chablis depuis 1836. En 1888, elle se déplace sur Chichée, un petit village au sud-est de Chablis. Aujourd'hui, la famille possède une trentaine d'hectares de vignes, sur les meilleures appellations, répartis sur Chichée et Chablis. Son vignoble s'étend sur les versants sud des vallées et produit des vins Renommés. C'est Thierry et Béatrice Robin, accompagnés de leur fille Michèle Robin qui s'occupent actuellement de l'exploitation.

The Robin family has owned Chablis since 1836. In 1888, they moved to Chichée, a small village 3 km south-east of Chablis. Today, the family owns around thirty hectares of vines in the best appellations spread over Chichée and Chablis. Its vineyard extends over the southern slopes of the valleys and produces renowned wines. Thierry and Béatrice Robin, with the help of his daughter Michèle Robin is currently in charge of the vineyard.

**Philosophie/ philosophy :** Dans les vignes, la famille Robin pratique une culture « raisonnée » dans le respect des traditions et de la terre par la mise en valeur du cépage unique, le Chardonnay, et des rendements modérés pour un vin de qualité. Le Domaine est également certifié HVE3.

In the vineyards, the Robin family practices a « reasoned » culture in respect of traditions and the land by highlighting the unique grape variety, Chardonnay, and moderate yields for a quality wine. The estate is also HVE3 certified.





# LOUIS ROBIN

1 GRANDE RUELE DU GAIN

89800 CHICHEE

## Petit Chablis 2022

**Grape variety:** 100% chardonnay

**Vineyard:**

The Chablis vines are located in the commune of Chichée. The clay-limestone subsoil is sometimes rich in fossils.

**Culture:** HVE level 3

**Vinification:**

- Mechanical harvesting
- Direct pressing, cold settling Natural yeasts. Fermentation at controlled temperature (16-18°C) for the vat
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-March
- Fining and filtration before bottling.
- Temperature control allows fermentation to take place at a low temperature to develop all the aromas. The wine is matured in 100% stainless steel vats to preserve its freshness and fruitiness (about 10 months).
- Bottling by us at the estate

**Tasting notes:**

Petit Chablis is a light, fruity wine.

The vines are usually located on hillsides, which are characterised by their freshness. Chablis is a wine for pleasure, to be enjoyed on any occasion.

**Ageing potential:** 2 to 3 years

**Serving temperature:** 10 to 11°C

**Food and wine pairing:**

aperitif, oyster, shellfish



# LOUIS ROBIN

1 GRANDE RUELE DU GAIN  
89800 CHICHEE

## Chablis 2022

**Grape variety:** 100% chardonnay

**Vineyard:**

The Chablis vines are located in the commune of Chichée. The subsoil consists of grey marl alternating with limestone banks, some of which rich in fossils.

**Culture:** HVE level 3

**Vinification:**

- Mechanical harvesting
- Direct pressing, cold settling Natural yeasts. Fermentation at controlled temperature (16-18°C) for the vat
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-march.
- Fining and filtration before bottling.
- Temperature control allows fermentation to take place at a low temperature to develop all the aromas. The wine is matred in 100% stainless steel vats to preserve its freshness and fruitiness (about 10 months).
- Bottled by us at the estate.

**Tasting notes:**

Beautiful pale yellow gold colour with light green highlights. Bright, luminous and limpid.

Perfectly balanced on the palate, with ripeness, softness and liveliness. It has aromas of white flowers mixed with notes of citrus fruit on a mineral background.

Chablis is a wine for pleasure, to be enjoyed on any occasion.

**Ageing potential:** 4 to 5 years

**Serving temperature:** 10 to 11°C

**Food and wine pairing:**

aperitif, fish or poultry terrine, grilled fish, cheese.



# LOUIS ROBIN

1 GRANDE RUELE DU GAIN  
89800 CHICHEE

## Chablis 1<sup>er</sup> cru Vosgros 2022

**Grape variety:** 100% chardonnay

**Vineyard:**

The vines are located in the commune of Chichée, on the left bank of the Serein, facing south and south-west. The soil is limestone, with occasional pebble outcrops. It benefits greatly from the sun, and its amphitheatre shape protects it from the wind.

**Culture:** HVE level 3

**Vinification:**

- Mechanical harvesting
- Direct pressing, cold settling Natural yeasts. Fermentation at controlled temperature (16-18°C) for the vat
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-August.
- Fining and filtration before bottling.
- Temperature control allows fermentation to take place at a low temperature to develop all the aromas. The wine is matured in 100% stainless steel vats to preserve its freshness and fruitiness (about 10 months).
- Bottled by us at the estate.

**Tasting notes:**

Beautiful pale yellow gold colour with light green highlights. Bright, luminous and limpid. The palate is particularly fine and absolutely elegant. The flavours of white flowers on the nose are perfectly reproduced. The mid-palate is supple and straightforward, but also contains silky fruitiness followed by a long, aromatic finish.

**Ageing potential:** 5 to 10 years

**Serving temperature:** 10 to 12°C

**Food and wine pairing:**

aperitif, fish in sauce, terrine, cheese.



# LOUIS ROBIN

1 GRANDE RUELE DU GAIN

89800 CHICHEE

## Chablis 1<sup>er</sup> cru Vaucoupin 2022

**Grape variety:** 100% chardonnay

**Vineyard:**

The vines are located in the commune of Chichée, on the right bank of the Serein, facing south-west. They resemble an ocean of white limestone, covered in places by a very drying white clay. Working the soil comes up against shallow Kimmeridgian marl.

**Culture:** HVE level 3

**Vinification:**

- Mechanical harvesting
- Direct pressing, cold settling Natural yeasts. Fermentation at controlled temperature (16-18°C) for the vat
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-August.
- Fining and filtration before bottling.
- Temperature control allows fermentation to take place at a low temperature to develop all the aromas. The wine is aged in 100% stainless steel vats to preserve its freshness and fruitiness (about 10 months).
- Bottled by us at the estate.

**Tasting notes:**

Very beautiful gold colour with shimmering hues. The wine is very bright and limpid. The nose is sumptuous, fresh and mineral, with delicate hints of white peach. The palate is long and mineral, with notes of almonds and ripe fruit. The Chablis 1er cru Vaucoupin is very elegant, generous and well-balanced.

**Ageing potential:** 5 to 10 years

**Serving temperature:** 10 to 12°C

**Food and wine pairing:**

creamed white meat, warm oysters, veal roast with chanterelles, scallops.



# LOUIS ROBIN

1 GRANDE RUELE DU GAIN

89800 CHICHEE

## Chablis 1<sup>er</sup> cru Butteaux 2021

**Grape variety:** 100% chardonnay

### **Vineyard:**

The vineyard is located in the commune of Chablis, on the left bank of the Serein, facing South/East. It was planted in 1935 by the grandfather. The subsoil is composed of Kimmeridgian marl, which is often shallow. On the surface, white and blue clays mingle with large pebbles, which help the soil to drain.

**Culture:** HVE level 3

### **Vinification:**

- Mechanical harvesting
- Direct pressing, cold settling Natural yeasts. Fermentation at controlled temperature (16-18°C) for the vat
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-August.
- Fining and filtration before bottling.
- Temperature control allows fermentation to take place at a low temperature to develop all the aromas. The wine is aged in 100% stainless steel vats to preserve its freshness and fruitiness (about 10 months).
- Bottled by us at the estate.

### **Tasting notes:**

Very beautiful golden colour. At first, it is reserved before revealing itself with age. Lively and straightforward. The first charming nose evokes the greediness of ripe fruit due to the age of the vines. The second nose takes on even more breadth and depth to captivate the senses and lead them to a roundness in the palate.

**Ageing potential:** 5 to 10 years

**Serving temperature:** 10 to 12°C

### **Food and wine pairing:**

foie gras, white fish, cheese platter.