



# Gilles Robin

[www.gillesrobin.com](http://www.gillesrobin.com) 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 15 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 in this area 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.**



## 2010 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.

## 2007 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.

*"This wine shows a deep ruby colour. The nose is an explosion of black fruits: cassis, blackberry and jammy red fruits, then leather and tobacco notes. On the palate, liquorice comes first and shows the young age of the wine, then come the aromas that we found on the nose added to slightly oaky notes, baked toasts and smoky aromas. Concentrated with a nice acidity, this wine has silky and round tannins which show a promising ageing potential. A Crozes Hermitage with a beautiful ageing capacity which is already pleasant now at its lovely fruity stage."*

## 2005 Crozes-Hermitage '1920 vines' - **VERY LIMITED**

Just 2000 bottles produced from the oldest vines of the estate planted by Gilles grandfather. Aged in demi-muids, only be produced in the best years.

*"Very racy, with coffee-tinged toast framing the sanguine, black cherry, lavender and mineral notes. The long, focused finish is driven by its minerality, with nice buried grip and alluring black tea and roasted fig notes. Drink now through 2014. 93 points" Wine Spectator Oct 2008*

## 2009 Hermitage rouge (from 40 year old vines in Les Bessards) - **SOLD OUT**

*"It's very dark, with macerated fig, coffee, loam and anise notes and a long, suave, well-toasted but not heavy finish" Wine Spectator James Molesworth May '11*