



Gilles Robin (Organic)

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 and 600 litre barrels) for about 15 months with about 15% new barrels used each year.



2012 Crozes-Hermitage blanc "Les Marelles" - Produced from 60% Roussanne and 40% Marsanne planted on limestone soils and cropped very low at less than 25 hl/ha to give a very intense "old-school white" according to Gilles. Vinified naturally with its own yeast and aged half in used barrels and half in tank, this wine is kept on lees for just over 6 months then bottled to retain its freshness and perfume. *"..it is pretty full and also graceful."* drinkrhone.com

2014 Crozes-Hermitage rouge "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. Made for enjoying in its youth, the 2014 is aided this vintage by the inclusion of 30% of the old vines fruit from 'Alberic Bouvet'. *"There is fine detail on the finish"* drinkrhone.com

2013 Crozes-Hermitage rouge "cuvee Alberic Bouvet" - Produced from vines planted in 1960's+70's from Les Chassis, Mercuriol and Chenes Verts which are located on the best red clay soils not far from the Hermitage hill. *"Dark robe. Cassis-licorice first air here, red meat, wee grilling, grilled pork, along with cocoa. The palate reflects the vintage truly - it has life in its fruit and tannins, a core of plump fruit, still restrained. This is good, typical Crozes from the plain, its length enjoyable. It has spiced, dark moments, more foundation than the 2014, its juice very good and clear."* Johnathon Livingstone-Learmonth drinkrhone.com Dec 2015

2010 Crozes-Hermitage rouge "1920" - Produced from the oldest vines of the estate planted by Gilles grandfather. Aged in 600L demi-muids and bottled un-fined and unfiltered, only produced in the very best years. *"its heart is rich. It lengthens with clarity gaining over its route. A serious wine for la table."* drinkrhone.com

2011 Saint Joseph rouge "Andre Peleat" - From vines planted 1966 on granite soil at about 300 metres altitude near Tournon. De-stemmed and vinified gently and aged in 600L barrel. Only 1000 bottles made in 2011. This wine gets deeper and more precise each vintage, a brilliant success in 2011.

2010 Hermitage rouge (from 40 year old vines in Les Bessards) - Less than 3000 bottles produced from vines planted in 1972 towards the bottom of the lieu-dit Les Bessards. Gilles does all the vineyard work for these vines working organically as with all the vineyards of the family. The fruit is de-stemmed before a 21-25 day vinification then aging in 4 demi-muids before bottling unfiltered and unfiltered after 18 months elevage.

"Dense and built on loamy tannins, this offers lots of sage, pepper, tobacco, bay and leather notes sitting atop a core of blackberry and black currant fruit. A broad, tarry swath coats the finish for now. Still rather tight. Best from 2016 through 2026. 93 points" Wine Spectator September 2014

This wine is fresh and detailed with old vine intensity expanding on the palate finishing with notable earthy minerality and impressive persistence. Will develop and evolve over a decade or more. Impressively fresh, detailed and intense. A superb representation for this great vineyard.

Gilles Robin Crozes-Hermitage (Rhône)

(Organic)

2011 Crozes-Hermitage “cuvee Alberic Bouvet” **SOLD OUT**

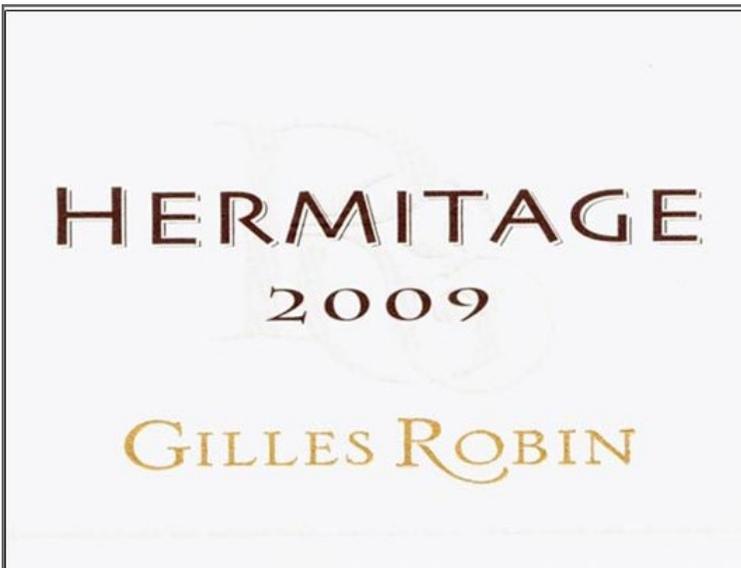
Produced from vines averaging more than 40 years old which are located on the best red clay soils close to the Hermitage hill.

“shiny, quite dark red; the nose bears toasted-roasted black berry fruit, has an air of sweet nut, is good and direct. The palate offers supple, ripe black fruit with a fleshy middle, and a gentle spread of tannin and dust after half way. It ends on that grainy note, the black fruit still there. This is shaping up well, has class, balance.” Johnathon Livingstone-Learmonth drinkrhone.com Nov 2012

2010 Crozes-Hermitage “cuvee Alberic Bouvet” **SOLD OUT**

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

“This mouthfilling red offers lush flavors of plum, blackberry and currant preserves, but is also sleek and long, with a charred mesquite edge and a lingering iron note that adds length and cut. Drink now through 2017. 92 points” Wine Spectator Sept 2012



2009 Hermitage rouge (from 40 year old vines in Les Bessards)

“Quite rich, with a velvety-textured core of plum, fig and boysenberry fruit wrapped in sweet spice, melted licorice and fruitcake. Long and polished through the finish, with a smoldering cocoa note adding definition. Best from 2012 through 2022. 233 cases made. 93 points” Wine Spectator Sept 2012

“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

“Opaque ruby. Aromas of black and blue fruits, candied violet, espresso and star anise, complemented by a smoky overtone. Broad, palate-staining dark fruit flavors show impressive intensity and pick up exotic floral and fruitcake qualities with air. A sneaky mineral note adds lift and cut to the long, sappy, smoke-accented finish. This hefty, age-worthy wine really shouldn’t be opened for a while. 92”
Steve Tanzer April 2012

2005 Crozes-Hermitage ‘1920 vines’ **SOLD OUT**

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. 165 cases made. 93 points”
Wine Spectator Oct 2008

