

# ROBIN

*Second Cru en 1874\**

## MILLESIME 2021 *In Conversion to Organic Farming*

- > VINEYARD: 80% Merlot, 10% Cabernets Francs, 5% Cabernets Sauvignon, 5% Malbec.  
Conversion to Organic Farming since 2020, Mechanical soil labour, no herbicides, Agro-Ecological & Agro-Foresterie Farming.
- > ALTITUDE: 90m at Belves de Castillon. Overhanging the Lidoire and Dordogne valley..
- > OWNERS: Familles Thienpont & Heymans.
- > WINEMAKERS: Jan & Florian Thienpont.
- > TERROIR: clay limestone, and, on some plots rock, iron grime and a lot of silex.
- > PRUNING: Guyot simple & double. Leaf stripping and bunch selection: from July 10th to August 15th
- > HARVEST: Hand picking with sorting at the plot and before vatting.
- > VINIFICATION: Natural. Small batch vinification in thermoregulated concrete vats, gentle extraction, Aging in French oak barrels for 12-18 months.
- > VINTAGE 2021 : 80% Merlot 10% Cabernet Franc 5% Cabernet Sauvignon 5% Malbec.  
Alc:12,5% - PH 3,6.

In the heart of the appellation of Castillon, on one of the highest points of the village from Belves spreads the 14 hectares of the vineyards of Château Robin. This historical domain exists since 200 years. Seven parcels oriented south east in an amphitheater make up this vineyard on a clay-limestone soil with sometimes rock and iron grime and remain of silex.

### *The 2021 vintage : unusual and oceanic!*

After a mild and humid winter, bud burst is early. In April, the frost has little impact on us but the beginning of summer is very rainy, which complicates the work. It's a vintage of winegrowers ! The summer is mixed, but ends with ideal dry weather extending into September. The nights are cool and bring complexity. The harvest will necessarily be long, waiting for the maturity of each plot. We have to be precise and patient.

On our clay limestone terroirs, with yields that have melted under the climatic hazards, the grapes are fresh, juicy and fine. The skins are thin, the tannins are not very marked. A fresh and crisp ripeness.

The selective sorting, the natural winemaking , without chaptalization, reveal the purity of the fruit and the vintage. Esmée, Jan & Noémie's daughter is born. Giving her name to a vat of Robin as tradition dictates.

2021 is a vintage for Amateurs, Wine Lover !



*\*Second Cru en 1874 - Guide Feret*

