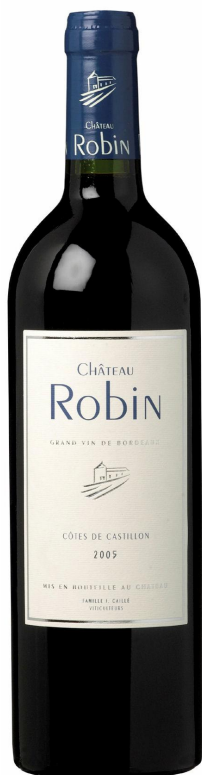


Château Robin 2005

Grand Vin de Bordeaux

Technical Informations



Estate

Very old estate already mentioned in the first issue of the Féret guide in 1874 situated 10 minutes road east of the village of Saint Emilion.

General Presentation

Concentrated, rich, powerful but smooth, silky, and round, Château Robin is elegant, fine, balanced and refreshing. Harvested, vinified and aged with the greatest care on one of the most beautiful *terroir* next to Pomerol and Saint-Emilion, this wine is only pleasure, for everyone, quite simply!

A Great wine to drink now through to 15 years

AOC

Côtes de Castillon

Surface Area

12 hectares (29.64 acres)

Varietals

60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon

Average Age of Vines

40 years

Soil

Limestone and clay on east/south-east slopes

Harvesting

From September, 30th to October 1st 2005

Yield

37,30 HI/Ha

Vinification

100% destemming, light crushing, over-pumping 2 to 3 times a day. Wine making in temperature controlled concrete tanks (from 3 to 6 weeks depending on the plot of land and grape variety).

Aging Process

12 months in:
 New oak barrels: 53%
 1 year old barrels: 27%
 Concrete Tanks: 20%
 Type of oak (Medium Heat) :
 French: 66%
 American: 18%
 Hungary: 16%
 Final blending is carefully carried out to obtain a perfect harmony between the fruity and woody qualities.

Our Tasting Report

September 2008:

An incredible year !
 Deep dark red color, almost black. Rich and ripe on the nose, dark cherries and plums, with an elegant and subtle veil of oak.

Nice concentration on the palate with dark fruit, yet a good freshness. Very long finish, with soft and well integrated tannins. A medium to full – bodied wine, dense, round, unctuous, greedy, 100% pleasure!

Bottling

Lot 1	Lot 2
Date 29-31/8/07	10-11/6/08
75cl 30743 btles	24297 btles
Total: 55 040 bottles of 75cl	
37,5cl 2214 bottles	-
150cl 1267 btles	76 btles
Total: 1343 bottles of 150cl	
300cl 203 bottles	-

Technical Datas

Alcool Degree: 14% (14.43%)
 Total Acidity: 3.77 g(H2SO4)/l
 pH: 3,50
 Free SO2: 25 mg/l
 Total SO2: 92 mg/l
 Residual Sugar: < 2 g/l

Gencod

Bottle 75 cl: 3760118240510
 Halves 375 cl: 3760118240527
 Magnums 1500 cl: 3760118242590
 Carton 12x75 cl: 3760118241524

Awards

Concours Général Agricole de Paris

March 2007



Gold Medal

Concours de Bordeaux

May 2007



Silver Medal

Concours Mondial de Bruxelles

May 2008



Silver Medal

AWC Vienna 2008 – Austria

October 2008



Silver Medal

Press Review

Gault Millau

Juin/Juillet 2006



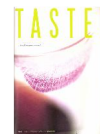
16/20

Vin sur la finesse et le fruité. Seuls les tannins en bouche apportent un peu de dureté à ce vin.

Tasted

Summer 2008

Andreas Larsson – Meilleur Sommelier du monde 2007 - The Wine Guide



" My Top Picks "

Rich and ripe on the nose, dark cherries and plums, there's a good dose of oak there as well. Nice concentration on the palate with dark fruit, yet a good freshness, very long finish and well integrated tannins.

Wine Spectator

Web only – Janvier 2008

http://www.winespectator.com/Wine/Wine_Ratings/Wine_Detail/0.4431.235782.00.htm
 !



87/100

Shows very clean black currant character, with a light veil of oak. Medium- to full-bodied, with fine, well-integrated tannins and a clean fruit and mineral finish. A little austere. Best after 2009. 4,580 cases made. –JS