Gilles Robin

Crozes-Hermitage Blanc Cuvée Les Marelles



ABOUT THE ESTATE

- Gilles Robin is a family estate that has been growing grapes for four generations. However, it was Gilles who first decided to estate bottle the wines.
- Now totaling 15 hectares, Gilles bottles Crozes-Hermitage, Hermitage, and Saint-Joseph.
- Viticulture and vinification is entirely organic.
- The prestige cuvée Alberic Bouvet comes from vines planted by his grandfather in the 1940s.
- Gilles crafts his under-the-radar wines with honesty and integrity, reflecting his roots as a grape grower with deep ties to the Rhône.

APPELLATION
Crozes-Hermitage

SUB-REGION
Northern Rhône

GRAPE VARIETY
60% Roussanne, 40% Marsanne

FARMING
Sustainable, Organic (Ecocert)

SOIL
Diluvium alpine and gravel from the Quaternary era

VINEYARDS & VITICULTURE
The Les Marelles comes from the top terroirs of the domaine: Monico, Terres Rouges, and Les Pends. The Roussanne vines were planted in 2007-2008, and the Marsanne planted in the 1980s to late 1990s. Vineyards are managed with respect for the land with plowing and weeding. Organic plant-based fertilizer and compost are used to support microbial life for the release of nutrients in the soils.

HARVEST & VINIFICATION
Grapes are manually harvested, and the berries placed directly into the pneumatic press. The juice ferments at low temperature with native yeast, then ages for six months. The Marsanne is in aged oak barrels, and the Roussanne in stainless steel. The separate varietals are then blended before bottling.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL