



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Florian Roblin, Champ Gibault , AOP Coteaux du Giennois, Red

AOC Coteaux du Giennois, Vallée de la Loire et Centre, France

Florian Roblin, trained by Alphonse Mellot junior, rapidly made his own marks in the tiny and quite un-known appellation Coteaux du Giennois. He inherited three hectares of land planted with cereals in 2005. Actually, his grand-father had a passion for wine and just some vines planted in a plot called Champ Gibault.



LOCATION

"At this particular plot, Florian started his adventure as a winemaker and decided to plant the complete land with vines : Pinot Noir, Gamay and Sauvignon blanc. In just a few vintages (first one released in 2008, 400 bottles in total), he is now considered as the raising star in Loire, making the appellation of Coteaux du Giennois shine! Florian will have the organic certification in 2021."

TERROIR

The terroir of Champs Gibault, facing south, is composed of flinty clay resting on chalk, planted with Gamay and Pinot Noir.

WINEMAKING

Destemmed 100%, fermented in concrete tank for approximately 25 days

AGEING

Aged for 10 months in Burgundy barrels from 3 to 5 wines.

VARIETAL

Gamay 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 14 to 15°C (59 to 61°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

This blend of 80% Pinot and 20% Gamay offers us a wine that is both greedy and serious at the same time, with the Gamay bringing its acidic side. We like its playfulness, its sweet fruit, its dynamics.

FOOD PAIRINGS

With friends around a BBQ



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

