



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Florian Roblin, Coulée des Moulins, AOP Coteaux du Giennois, White

AOC Coteaux de Die, Vallée du Rhône, 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

Clay-limestone marl

WINEMAKING

Fermented for 1 month then aged on fine lees in stainless steel tanks for approximately 6 months.

VARIETAL

Sauvignon 100%

GM: No.

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

SERVING

12°C / 54°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This cuvée, although partially aged in wood, is well chiseled, with a slightly smoky nose; on the palate, notes of white flowers emerge; the wine develops in the glass, becoming more complex, with beautiful spices. The finish is sapid and peppery.

FOOD PAIRINGS

With smoked fish or white meats



Bruno Lafon Selection

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

