





# Domaine Florian Roblin, Champ Gibault, AOP Coteaux du Giennois, White

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.

#### PRESENTATION

Champ Gibault comes from a parcel of clay and flint, planted only with Sauvignon.

#### 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**

Marl, Kimmeridgian limestone and silex soils.

## WINEMAKING

Fermented for 1 month

#### **AGEING**

Aged on fine lees in stainless steel tanks for approximately 7 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 wine, aged in concrete tanks, has a lively nose with notes of angelica and green apple; the palate is seductive, mixing tropical fruit, blackcurrant and more herbaceous nuances; the structure is medium, the finish with a light and pleasant bitterness

#### **FOOD PAIRINGS**

As an aperitif, with grilled fish.

Perfect match: Poularde de Bresse with morels

