

VIGNOBLE ROBERT

TOURAINÉ
Entre Deux

The Estate was founded in 1973 by Christiane and Alain Robert. They started with only 2 hectares. They carefully developed the vineyard since 1978 to reach 37 hectares today. In 2000 Cyril joined his parents to assist his father with choices about farming and winemaking. In 2013, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the Domaine. The vines are sustainably farmed.



55% Pineau d'Aunis
30% Grolleau
15% Pinot Noir



48-52°F
9-11°C



3-5 years



10-15 years
old



Sustainable



50 hl/ha



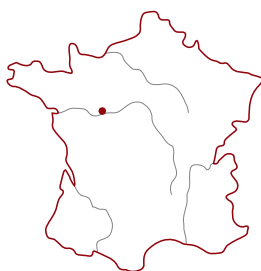
TERROIR

VINEYARD : 6600 feet/ hectare. The bush-vines or trellising are pruned with 4 to 5 spurs

LOCATION : The main plots is located in Chançay.

SOIL : This hillside is made of clay (with fossils concretion) and flint. The grass cover between each row is important to prevent the erosion

EXPOSURE : South east facing



WINEMAKING

HARVEST : First sorting is done manually in the vineyard if necessary, then the grapes are harvested by machine.

VINIFICATION : Maceration between 4 and 6 hours in the press to extract the color. The bunches are gently pressed in a pneumatic press below 1,6 bar.

FERMENTATION : By gravity the fermentation is made in thermoregulated stainless-steel tank.

MATURATION : In stainless-steel vats for 4-6 months. Then the wine is aged «sur latte» for 9 to 18 months.

TASTING NOTES



Pale rose



Fruity, gourmet and slightly spicy
nose



Red fruits with peppery notes

FOOD PAIRING

Chocolate dessert

Fruit pie