



**DOMAINE
MATTHIAS &
EMILLE ROBLIN
2018 SANCERRE
ORIGINE**

This, their classic bottling, stays on its lees until January or February after the harvest, and is bottled roundabout May after a light fining and filtration. Some 80+% of the vines for this wine grow in Kimmeridgian; the remainder in Portlandian limestone. Weighty and structured with focused minerality.

Pair with pork, shellfish, spicy food, vegetarian food, goat cheese.



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