

Gilles Robin Crozes-Hermitage Cuvée Papillon

ABOUT THE ESTATE

- Gilles Robin is a family estate that has been growing grapes for four generations. However, it was Gilles who first decided to estate bottle the wines.
- Now totaling 15 hectares, Gilles bottles Crozes-Hermitage, Hermitage, and Saint-Joseph.
- Viticulture and vinification is entirely organic.
- The prestige cuvée Alberic Bouvet comes from vines planted by his grandfather in the 1940s.
- Gilles crafts his under-the-radar wines with honesty and integrity, reflecting his roots as a grape grower with deep ties to the Rhône.

APPELLATION

Crozes-Hermitage

SUB-REGION

Northern Rhône

GRAPE VARIETY

100% Syrah

FARMING

Sustainable, Organic (Ecocert)

SOIL

Pebbles and gravel on a layer of sandy clay

VINEYARDS & VITICULTURE

The grapes come from vines Gilles himself planted in 1996, on an old riverbed on the west end of Crozes-Hermitage. The grapes are then selected from the best plots for Cuvée Papillon. Vineyards are managed with respect for the land in regards to plowing and weeding. Organic plant-based fertilizer and compost are used to support microbial life for the release of nutrients in the soils.

HARVEST & VINIFICATION

Grapes are manually harvested and selected on an optical sorting table. They are de-stemmed and fermented with native yeast with pumping over and punch down, then aged in stainless steel tanks for eight months.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

