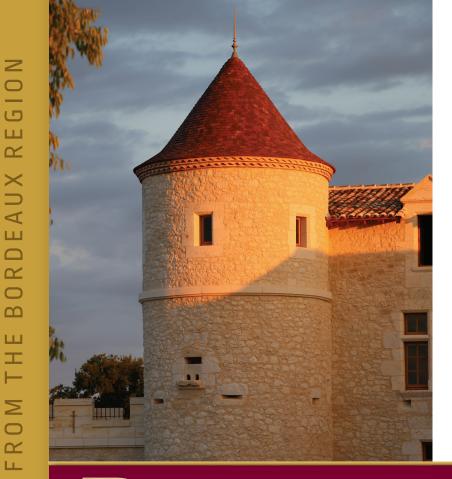
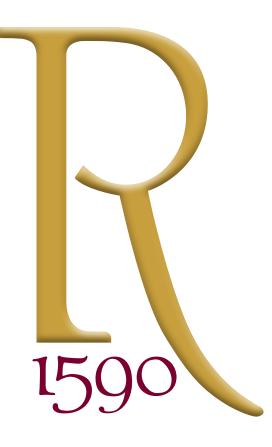
	TOTAL	10.74
SAUVIGNON BLANC	8.3%	0.89
MALBEC	4.3%	0.46
CABERNET SAUVIGNON	11.0%	1.15
CABERNET FRANC	21.5%	2.30
MERLOT	55.0%	5.94
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VARIETY %OF VINEYARDS







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FOR MORE INFORMATION
PLEASE VISIT US AT
laroberterie.com

FRANCE Château La Roberterie

Freddy and Maïté Pantarotto 1 Robert, 33890 Juillac, France maite@laroberterie.com +33 (0)6 48 59 77 98

GERMANY Gerhard Zimmer +49 0151-53061863

> USA Artur Zimmer art@laroberterie.com +1 443-253-6780



CHATEAU LA ROBERTERIE















The vineyards, 25km south-east of St.Émilion, border on the remnants of a Roman road that ran from Montcaret across the Dordogne River to Bordeaux. In the first century, the Romans were the first to plant grape vines in the area.

In 1590 the château was constructed as a fortress during the reign of King Henry IV of France (1589-1610).

After a long period of deterioration under various owners Artur & Linda Zimmer purchased the property in 2014, committed to restore & expand the château and the winery. That was accomplished in early 2018.



GRAPES OF THE HIGHEST QUALITY

The organically farmed vineyards are located on a plateau about 100 meters above the Dordogne River that have been and continue to be meticulously maintained and produce grapes of recognized superior quality.

The Juillac terroir is very comparable to the clay over limestone plateau of St.Émilion, including elevation, soil and sun exposure. Locally the area is known as "Le Petit St.Émilion".



THE WINERY

Buildings have been renovated and new ones added to comprise a total of approximately 600m² prime processing and storage space, which is partially climatized and sized for production of up to 10,000 cases (120,000 bottles).

Machine harvesting, destemming and grape sorting is done with state-of-the-art equipment. Hand picking the grapes for the Primus, contributes to the exceptional quality of this top-of-the-line wine.

Pre-existing concrete fermenters have been upgraded with temperature control and new pumpover systems.

New equipment includes reversible heat pumps and distribution system for independent cold and warm glycol loops for the harvest deep cooler, concrete fermenters, new stainless steel fermenters, new wine storage tanks and a new tartrate precipitation tank.

A nitrogen production and distribution system is connected to each vessel and pipeline in the winery to prevent uncontrolled oxidizing.

Micro-oxygenation and similar devices serve for fine tuning of quality parameters, supported by an on-site lab.

Barrique aging takes place in French Oak. Wine filtering and bottling is accomplished with the latest technology equipment.

THE WINES

Organic according to French and EU standards since 2012. Quality awards were regularly being won even before the winery improvements. Now the awards are expected to increase in both numbers and prestige.

