

DIVIN

FRANCE



The Robin-Lafugie vineyards are above all a family story!

A family grown to love the good work, with always the same motto: “quality before quantity”.

For over two centuries, it is with a fierce determination that this vineyard transmits to each member of the family a desire to produce exceptional wines. The property of the Lafugie family is located in the commune of SAINT-HIPPOLYTE, close to the famous city of SAINT-EMILION, on a sandy and sandy-clay soil, and is responsible for producing Saint-Emilion and Saint-Emilion Grand Cru wines. Already, the Robin family had vineyards in the commune of Saint-Genes de Castillon, on limestone-clay soils and produced wines from appellation of “Cotes de Bordeaux”.

Women are the strength of this vineyard, managing the production for three generations. This explains a great care in manually harvesting and selecting grapes before the wine production. The winemaking is done both in concrete tanks and stainless steel, and the aging process lasts from 12 to 18 months and is done in new oak barrels for Saint-Emilion Grand Cru.

The main used grape is Merlot (80%), then followed by Cabernet Franc and Cabernet Sauvignon.

The Robin-Lafugie vineyards belong to the same family since the 19th century. The current owners are grateful for this inheritance and have taken advantage of this ancestral family experience. They are also bringing new ideas and techniques for winemaking and wine growing. Thus, they are combining tradition and modernity, leading to fine and elegant wines.