



Côtes-du-Rhône Villages Sablet



Located on the northern borders of the famous village of Gigondas with south-southwest slopes, Sablet is a famous Côtes-du-Rhône Villages communal appellation that is much appreciated. Our vineyards are located on gently sloping terraces overlooking the village of Sablet. The Syrah is years old and the Grenache is an average of 50 years old. Fermentation of about 30 days for the Grenache and 25 days for the Syrah, indigenous yeasts, and pumping over at the beginning, then heat assisted maceration at the end, with little pumping. Regarding maturing, few interventions to maintain maximum freshness and finesse obtained at the beginning. The wine is matured 12 to 18 months, 50% in wooden tronconic vats (French Oak) and 50% in concrete vats

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| Varietals | Grenache 70%, Syrah 30% |
| Soils | The soil is made up of sandy alluvium and safre that combines decalcified clays and limestone pebbles of varying sizes. |
| Robe | Dark and ruby color |
| Nose | The nose is delicate, refined red fruit with floral and spicy notes |
| Palate | On the palate, the tannins are smooth with a tight finish. The lovely prolongation at the end brings out notes of candied fruit and pepper. |
| Serve | T° 16°C after one hour in a decanter |
| Potential aging | 5 to 8 years |
| Yields | 35 hl/ha - 4 ha |
| Alcohol | 14,5° |

Sablet is a Côtes-du-Rhône villages renowned for its finesse. The sand and limestone terroir gives it exceptional freshness.