

ROGER SABON

It is a family-run business that was established in 1952 by Roger Sabon. Today the estate is composed of an 18 ha vineyard on the eastern bank of the Rhône river in the Châteauneuf du Pape appellation scattered on 14 different plots.

On the western bank, the vineyard includes 12 ha in the Lirac appellation, 6 ha in CDR and 14 in VDF.



CÔTES DU RHÔNE « Rhône by Roger SABON »

SOIL : Clay and limestone

GRAPE VARIETY : Grenache / Syrah / Cinsault

VINIFICATION / AGING : handpicking. Destemmed harvest. Fermentation temperature regulated around 24° in order to favour fruity aromas. 15-day-tank maceration of berries. Daily pumping overs in order to get the best compromise between elegance and body. Ageing both in wood and tanks.

PROFILE : the purplish colour introduces this fruity wine that has vanilla and sweet liquorice notes assorted with high tannins coated with black cherry. A wine ready for drinking that will improve within the 3 to 4 coming years.

An "Appellation" wine for immediate pleasure.