

# 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.



## LIRAC « Lirac by Roger SABON »

**SOIL** : Clay and limestone

**GRAPE VARIETY** : Grenache / Syrah / Mourvèdre / Old Carignan

**VINIFICATION / AGING** : handpicking. Destemmed harvest. Fermentation temperature regulated around 28° in order to keep a compromise between extraction and aromatic freshness. Long tank maceration of berries, approximately one month. Daily pumping overs with a slow and regular extraction of tannins. Mostly tank ageing. Bottling 8 to 9 months after harvesting.

Profile: The purplish ruby colour is followed by an expressive butterscotch, undergrowth and humus notes on the nose. The whole is completed by a full-bodied and spicy mouth with ripe tannins.

An appellation, a cru to be discovered!