

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.



Red VIN DE France « PLAISIR »

SOIL : Clay and limestone

GRAPE VARIETY : Grenache / Marsellan

VINIFICATION / AGING : handpicking. Destemmed harvest. Fermentation temperature regulated around 24° in order to keep a fruity character. 15-day-tank maceration of berries. Daily pumping overs including some racking. Ageing essentially processed in tanks.

PROFILE : Crimson colour. Camphor, fruit in alcohol, new leather come and complete the aromatic range where mineral and toasted notes compete with smooth, supple and ripe tannins.

Pure pleasure!