

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 Châteauneuf du Pape « Olivets »

SOL : Clay and limestone

CEPAGES : Grenache / Syrah / Cinsault

VINIFICATION / ELEVAGE : handpicking. Destemmed harvest. Fermentation temperature regulated around 28-30°C. Around one-month-tank maceration of berries. Daily pumping overs and racking of pomace. Blending then ageing for 18 months in large oak casks (40 hl) or oak vats of 25 hectoliters and barrel of 600 liters.

PROFIL : A bright ruby colour. Toasted, furry, brothy and undergrowth nose. Ripe tannins are assorted with ripe black cherry on the palate.