

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 « Prestige »

SOL : Clay and limestone

CEPAGES : Grenache / Syrah / Mourvèdre / (Counoise / Vaccarèse)

VINIFICATION / ELEVAGE : handpicking. Destemmed harvest. Fermentation temperature regulated around 28-30°C. Around one-month-tank maceration of berries with long and regular extraction of colours and tannins. 18 months ageing in large oak casks - 40 hl and 25 hl.

PROFILE : A bright ruby garnet coloured wine that offers a rich and elegant nose with cooked red berries, toast, sweet spices and black olive. The mouth is hearty and harmonious assorted with tight tannins bringing power and strength.

A wine with great ageing potential that can already be enjoyed after decanting.