

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 ha in VDF.



Châteauneuf du Pape Blanc « Renaissance »

SOIL : Clay, limestone / Sand

GRAPES VARIETIES : Roussanne / Clairette / Grenache
Bblanc / Bourboulenc

VINIFICATION / AGING : Handpicking, in the morning at the coolest hours of the day. The grapes are placed in box. Light pneumatic pressing. The fermentation is carried out in a wood vat of 25 hl at 16-18 ° C. The wines remain on the lees until the month of April which follows the harvest.

PROFILE : An attractive pale golden colour opens up on an aromatic nose dominated by frangipane, very ripe white berries and hazelnut. Juicy and round, the mouth highlights body and honey on the finish.