



Côtes du Rhône Village Sabrine-2017

A Côtes du Rhône Villages allying the freshness of the Grenache to the complexity of the great terroirs of the Rhône valley.

Terroir

Sabrine was the name of the daughter of the previous owner of the land. We decided to keep it because it expresses what we want to achieve for this wine: complexity and power coming from the terroir but also freshness and elegance to make this wine a good transition between our regular Côtes du Rhône and our Châteauneuf du Pape Les Cailloux. The grapes come mainly from a single plot located North of Orange. The soil is rich and the fine gravels we find on the first meter of the soil is a perfect draining system which keeps the vine in a continuous search for water.

Tasting Note

A great taste of red fruits. The tannins are harmonious and elegant. Nice finish in the mouth allowing for even more complex aromas. The wine allies strength and elegance but is still easy to drink for every day meal.

Technical sheet



Vinification

Concrete vat, destemming at 70% for the Grenache, and total destemming for the other grape varieties, racking and return for 5 weeks.



Maturing

Ageing for 18 months in concrete vats. Final blending 6 months before bottling.



When to drink

These wines should be kept at least 2 to 3 years to show their full potential. Their peak should be reached after 5 years of ageing.



Blending

Grenache (70%), Syrah (20%), Mourvèdre (10%).



Average age of the vines

60 years



Yield

30 hl / h



Type of harvest

Exclusively manual