



domaine  
CHAMFORT



**Cuvée : La Pause**

**Appellation** CÔTES DU RHÔNE VILLAGES SABLET

**Colour** Rosé

**Grape varieties** 50% Grenache ; 50% Syrah.

**Average vine age** 20 years old

**Surface area** 0,8 ha

**Yield** 35 hl / ha

**Maturing** 8 mois

**Packaging** cases of 6 bottles

**Terroir**

Located at the northern borders of the renowned village of Gigondas with south-southwest orientation, Sablet is a famous Côtes du Rhône Villages communal renowned and much appreciated. Our vineyards are located on gently sloping terraces overlooking the village of Sablet. The floors consist of a matrix of sand and mixing safrés decalcified clays and limestone pebbles of different sizes. The Syrah has twenty years, of the Grenache fifty years on average.

**Vine tending**

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavaillonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods that are mainly organic. We use certified organic fertilizers, applied sparingly to the needs of the vine. We started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

**Vinification and maturing**

During the harvest, we select our best parcels being located on Sablet. « Rosé de saignée », which allows us to focus our red, the recovered juice we do ferment at hand for our rosé. Fermentation and livestock following the same rules as for the white, namely optimal temperature control and adequate contact with air.

**Tasting notes**

Our rosé is a pale pink color. The nose develops aromas of citrus, tropical fruit and red berries. On the palate, vivacious, tone, a lot of complexity and a remarkable length, letting appear the typical limestone Sablet. We recommend you to drink the fresh during a summer meal.