



Appellation SABLET CÔTES DU RHÔNE VILLAGES

Colour Red

Grape varieties 70% Grenache; 30% Syrah.

Average vine age 35 years old

Surface area 4 ha

Yield 35 hl / ha

Maturing 12 to 18 months, 50% in wooden tronconic vats (French Oak) et 50% in concrete vats

Packaging cases of 6 bottles



Located at the northern borders of the renowned village of Gigondas with south-southwest orientation, Sablet is a famous Côtes du Rhône Villages communal renownd 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 safres 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 are started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

Vinification and maturing

The vinification follows the traditional principles of the Rhone Valley. Fermentation of about 30 days for the Grenache and 25 days for the Syrah, indigenous yeasts, and pumping in the beginning, then a hot maceration at the end, with little pumping. Regarding ageing, few interventions to maintain maximum freshness of finesse obtained earlier.

Tasting notes

Sablet is a Côtes du Rhône villages renowned for its finesse.

The nose is delicate, fine red fruit with floral and spicy notes. On the palate, the tannins are smooth and tight final .In a nice extension, brings out notes of candied fruit and pepper. This land of sand and limestone gives it exceptional freshness.

