



SABLET

ROUGE 2021

GRAPES

50% Grenache - 20% Mourvèdre - 15% Syrah - 15% Cinsault

WINEMAKING

Vatting: completely destemmed, maceration for 15 to 21 days. Ambient yeasts are used for the optimal expression of our terroir. Alcoholic fermentation between 25 and 28°C. Aging in concrete vats.

TERROIR

Climate: Mediterranean
Type of soil: clay-limestone on terrace

AGE OF VINES

30 to 50 years old

ALCOHOL

14,5%

CULTURAL PRACTICE

Cultivation: sustainable, HVE 3
Vineyard management method: on Royat cordon, disbudding, green harvest
Yield: 41hl/ha

TASTING NOTE

Colour: ruby with slightly tawny nuances
Nose: expressive, with hints of spices, tobacco and eucalyptus
Palate: fresh and well-balanced, with a lovely sweetness and tannins that give a long finish;

TASTING ADVICE

Service: 18-20°C
Food and wine pairing: goes well with roast meats, red meats in sauce, game and our favorite, a lamb shank.
Aging potential: it is a charming wine, pleasant to drink in its youth but which has good aging potential, from 6 to 8 years

AVAILABLE FORMATS

75cl et 150cl

