

SABLET

Grapes varieties :

Grenache 50 %
Mourvèdre 25 %
Syrah 25 %

Age of the vines : 10 to 50 years.

Yield :

40 hl / h

Soil :

Plateaux Villafranchiens or Riss : ground composed for 60% of limestone pebbles mixed with sandy and red clay.

Climate :

Mediterranean climate, characterized by a yearly pluviometry from 600 to 800 mm, Mistral blowing more than 100 days a year and summer dryness.

Vine growing :

The quality of each vintage is mostly representative of the wine-grower's yearly work. Therefore, we give special attention to the work on the vine during its growing cycle. For this purpose, we use integrated agriculture.

Vinification :

The harvest is entirely destemmed. Cold maceration. The grape varieties are all mixed together during the vinification process while during its whole duration vinification is under thermotaxis. Usually, 3 load sheds are executed during vinification. Reassembly are daily and maceration lasts more or less three weeks.

Ageing :

Ageing 12 months in casks with a capacity from 40 to 60 hl. Gustative and analyses reports are made periodically.



CGA PARIS Bronze Medal