

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA PERDRIÈRE

AOP Côtes du Rhône Villages Sablet
Rosé

PRESENTATION

Nestled at the foot of the prestigious Dentelles de Montmirail in Sablet, the vines of Domaine La Perdrière thrive on 27 hectares of organically farmed land. The estate was taken over in 2010 by Vasco Perdigao, supported by his wife Sonia, a former nurse who retrained as a winemaker.

Vasco honed his craft with passion over several years in the renowned vineyards of the Northern Rhône. Yet it was in the southern part of the Rhône Valley that he chose to settle and fully express his vision as a vigneron.

The year 2024 marks a turning point for the estate: the winery has been expanded and modernized to improve working conditions and optimize the quality of the wines throughout their vinification, ageing, and storage phases. A new visual identity — including redesigned labels — affirms this transformation.

The name Domaine Chamfort is now a thing of the past, making way for Domaine La Perdrière. This new name is a tribute to the Perdigao family name — meaning “partridge” in both Provençal and Portuguese. La Perdrière is thus the place where partridges find shelter — and symbolically, a home for our wines as well.

VARIETALS

Grenache 50%, Syrah 50%

LOCATION

Located on the northern borders of the renowned Gigondas appellation, Sablet is a well-known and highly regarded Côtes du Rhône Villages commune. Our vineyards lie on gently sloping terraces overlooking the village of Sablet. The soils are composed of a matrix of sand and safre (a compact sandy soil), mixed with decalcified clay and limestone pebbles of various sizes. The Syrah vines are around 20 years old, while the Grenache vines average 50 years.

Age of vines: 30 years old

TERROIR

Sandy and safre-based terraces with a southern to southwestern exposure, combining freshness, minerality, and aromatic intensity thanks to well-drained soils and mature vines.

IN THE VINEYARD

Certified organic since the 2021 harvest. Vineyard practices include traditional soil work — hilling in winter, ploughing in spring — with compost applied every three years in rotation with organic amendments.

HARVEST

Manual harvesting.

WINEMAKING

Fermentation is carried out in a mix of vessels: 50% in tank, 40% in amphora, and 10% in oak barrel to preserve fruit purity while adding textural nuance.

AGEING

Short ageing on fine lees, respecting the freshness and tension of the wine.

SERVING

Recommended temperature: Around 10–12°C to enhance the wine's brightness, freshness, and fruit-driven character.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING POTENTIAL

Enjoy all year long

TASTING

La Pause Rosé displays a luminous pale salmon-pink color with soft peach hues. The nose is fresh and inviting, revealing wild strawberry, fresh raspberry, hints of melon, and a touch of citrus zest (lemon or pink grapefruit). A subtle mineral note — warm stone or saline hint — reflects the sandy-clay terroir and provides tension to balance the fruit's roundness. On the palate, it is crisp and vibrant with a clean, refreshing attack. The body remains light yet textured, and the finish is persistent, with lingering notes of red berries, saline nuance, and a delicate floral lift, all contributing to an impression of elegance and prolonged freshness.

VISUAL APPEARANCE

Pale salmon-pink with peach reflections.

AT NOSE

Wild berries, citrus zest, floral hints, light mineral tones.

ON THE PALATE

Bright, juicy, fresh and light-bodied, with a delicate saline and floral finish.

FOOD PAIRINGS

La Pause Rosé lends itself beautifully to dishes that emphasize lightness, freshness, and subtle flavor:

Appetizers & light starters: tomato-basil bruschetta, salmon tartare, or melon & cured ham tapas.

Seafood & grilled fish: plancha-style prawns, sea bream carpaccio, white fish ceviche, or shellfish.

Light Asian or exotic cuisine: spring rolls, sushi, or mildly spiced curry dishes, where the wine's acidity balances the richness.

Charcuterie & mild cheeses: cured ham, light sausage, fresh goat cheese, mozzarella, or soft-rind cheeses.

Gourmet salads: warm goat cheese salad, grilled vegetable salad, or peach & burrata salad drizzled with olive oil.

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