



Domaine la Roubine, La Terre d'Yvonne, AOP Sablet, White

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

The estate is located in Gigondas, in the south of the Rhône Valley, at the foot of the "Dentelles de Montmirail" massif. The lands are located partly on the main plateau on the left bank of the Ouvèze, and for the AOC Gigondas at the foot of the Dentelles, on hillsides, at an altitude of 300m; these vines require more rigor and attention but they also bring finesse and concentration to the wines. The land is clayey-limestone, partly made up of Dentelles scree.

PRESENTATION

The estate remains small. Including the family lands and those which the couple has in rent, it brings together 15.5 hectares of vines on several appellations: Gigondas (5 ha), Vacqueyras (5 ha), Séguret (0.5 ha) and Sablet (5 ha)).

LOCATION

From plots located at "Le Gravillas"

TERROIR

Sandy clay soils.

IN THE VINEYARD

Grape picking: By hand in crates. Cultivation method: Full tillage. No synthetic products used for treatments.

WINEMAKING

Vinification in stainless steel vats.

AGEING

Aged six months in vats. No fining. No filtration. Bottling takes place in June/July of the year following vinification.

VARIETALS

Marsanne 60%, Clairette 20%, Viognier 20%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING 12°C / 54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Whispers of vanilla and smoke accent fresh white grapefruit and peach in this succulent Roussanne-dominant white. It's a rich, unctuous sip with unabashed oak influence yet anchored by fresh mineral tones and a grip of chalk on the finish.





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FOOD PAIRINGS

Poultry, white meat in sauce, cheese.

