



Domaine la Roubine, La Grange Des Briguières, AOP Sablet, Red

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

Vineyard exposure: Northwest.

TERROIR

Sandy soils.

IN THE VINEYARD

Surface area: 6 hectares. Average production: 140 hl.

Average age of vines: 30 years. Cultivation method: Full tillage. No synthetic products used for treatments.

WINEMAKING

Type of vat: Concrete vat. No cold maceration. Native yeast only. Maximum temperature: 30°C. Daily pumping-over, no pigeage but délestages. Average 30-day maceration.

AGEING

Aged in tuns for 8 months. The malolactic fermentation also takes place in tuns. Monthly stirring of the lees.

VARIETALS

Grenache noir 70%, Syrah 25%, Cinsault 5%

14,5 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Piercing black-cherry flavor dominates this juicy, deeply concentrated red. It's intensely ripe but balanced crisply, finishing elegantly on lingering tones of bramble and crushed stone.





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FOOD PAIRINGS

Red meats, cold cuts, cheese.



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