



PJ Email Newsletter

2008 Rhône by Roger Sabon

Our new favorite CDR is the perfect wine to bridge the seasons.

[2008 Sabon Cotes-du-Rhone, Grenache](#) \$15.99

The other day we noticed a strange yellow ball up in the sky that seemed to generate the unfamiliar feeling of warmth. It had been a long time since we—or anyone in the north east—had seen anything quite like it, and so it took us a second or two to realize that, yes, spring was on the way! But once we finished jumping for joy, we had a question: What is the perfect wine to go with the season? A red? A white? Maybe a rosé? What can bridge the gap between now—when it gets warm during the day, but the nights return to winter—and the heat ahead of us?

Then it hit us! A few months back we discovered what has to be, hands down, our new favorite Côtes du Rhône: a fantastic little wine produced by Roger Sabon, which he modestly calls Rhône by Roger Sabon, and which is the perfect bridge between now and summer.

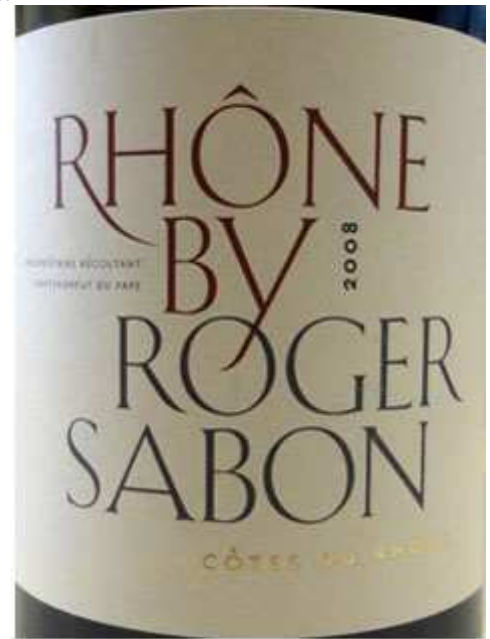
The immodest name of this spring treat sits just fine with us; we can forgive Roger for his bold statement. He is, after all, one of the finest producers of Châteauneuf-du-Pape—among some other profound Rhône AOCs—and his family has been dabbling with vines in the Rhone Valley since the 1500s.

This pedigree translates directly to his entry level CDR, whose grapes come from the same vineyard that supplies his dramatic “Chapelle de Maillac”. Located in the AOC of Lirac (one of only a handful of sites deemed cru worthy, and directly across the river from Chât-neuf), the vineyard produces some of the loveliest Grenache, Syrah, and Cinsault in the region.

Like all of Roger’s wines, his CDR is unfiltered and unmanipulated; a move that a few years back seemed overly romantic, but now seems ahead of the current trend in French vinification. But lets get back to spring!

This is a wine that when served at room temperature expresses the herbal notes drawn from the garrigue—the wild brush of lavender, sage, and rosemary that thrives in Rhône vineyards—but with a little chill, brings out the bright red cherries, and tart cranberry accents. It does it all! It’s light on its feet, full of bright fruit, and structured by perfectly balanced acidity.

It’s up to you how you want this wine to play out. Serve it with cool weather viddles, such as roasted bistro chicken, or put it next to some barbecue and enjoy it out in the sun. Either way, this is the type of wine that is eminently drinkable and tends to disappear from the table fast. The only thing better than enjoying the Sabon CDR in your backyard, or while hanging around the kitchen with friends, might be having it at an outdoor Parisian café in May. But with a wine like this, you are halfway there!



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