



## Rhône by Roger Sabon



**Typical characteristics :** These wines are particularly fruity with rather mild tannins. They drink easily and can be enjoyed without delay.

**Serving the wine :** The wine can be served at 15° to 17° C. It goes well with starters and grilled meat and is ideal for barbecues

**Type of soil :** Rather varied, mainly clay and chalk, the vineyards are situated on the plane and on slopes.

**Grape varieties :** Grenache predominates, supported by Cinsault and Syrah. Although it is not required for this appellation the grapes are carefully selected, which results in a wine of recognized quality..

**Vinification and maturation :** The grapes are entirely destalked to achieve a soft wine with delicate tannins. The temperature of fermentation is kept at 26° to 28°C to keep as much of the fruity aroma of the wine as possible. Vinification varies from 10 to 15 days depending on the quality of the year. The wine is matured exclusively in tanks to trap all its original flavours and to retain its constituents as balanced as possible.

**What can be said about this wine :** This red Cotes du Rhone is highly representative of its appellation. It is a fine example of the excellent quality that can be achieved by the wines of the South. It is fruity, generous and elegant, the perfect wine to be drunk at an informal get-together with friends.