

# COTES DU RHONE

## LE SABLON 2016



### Terroir

Ancient Rhône alluvium : shingle and red earth  
Sustainable production



### Tasting

Pleasant, really fruity and round, fresh, with notes of red fruits, very greedy in the mouth  
Garnet purple color. Fruity nose (blackcurrant, redcurrant, bigarreau) engaging spicy. Dynamic, juicy on the palate power under control. Suave and supple texture, refreshing fruity fragrances.  
An irreproachable Delicacy, for lunch in the sun.



### Vine stock

Grenache 50% Syrah 25% Mourvèdre 25%



### Winemaking

Hand harvesting on optimum ripeness  
Grapes carefully picked and sorted  
Classic way of simultaneous maceration and fermentation at 25-27°C, during around 15 days in concrete vats before the press  
No aging in oak barrel  
Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle



### Service & Laying Down

Between 15-17°C  
Aging from 4 to 5 years



### Food & Wine pairing

Grilled or roasted meat, red and white meats, delicatessen meats, soft or hard cheese



### Awards

Gilbert & Gaillard : 88/100 (2016)

Cotes du Rhône  
Château de Beaucastel  
C F A II  
JEVEDEL  
E AU CHATEAU

14% Vol