



"Terroir"

- **Vineyards:** all the vineyards come within the commune of Sablet, and are situated alongside those of the Gigondas vineyards in the North of the "Dentelles de Montmirail".
- **Soil types:** sandy decalcified red clay, along with gravel and shingle and red sandstone areas.
- **Climate:** typical Mediterranean affected by the Mistral.
- **Background:** the Sablet vineyards were first developed under the aegis of the Counts of Toulouse to whom the property once belonged. In the 14th Century, this wine making activity was confirmed by the Avignon Popes under whose control the region had by then passed. Sablet was awarded the classification Côtes du Rhône Villages Sablet in 1974.

Production

- **Area under cultivation*:** 266 hectares, annual production: 10273 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the Appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the reds have a deep and intense garnet body, with cherry reflections. The rosé is tinted with strawberries and raspberries while the white is pale yellow with golden reflections.
- **Nose:** the reds carry red fruits, followed by violets and then blackcurrants. The rosé has a fruity bouquet with a lingering note of raspberry. The whites offer green apples, citrus fruits and flowers.
- **Palate:** the reds are full-bodied, rounded, four square but topped with a note of elegance and finesse. The rosé is full bodied, ample and warming. The whites are fresh with hints of fruit and often with a spicy end of mouth offering cinnamon and vanilla.
- **At the table:** reds, rosé and whites are the ideal partners to Provencal cooking, none too sophisticated, but based on the produce of the land.
- **Laying down:** reds are wines are ideal for laying down and take on a spicy character as they age. The rosé and whites should be drunk young.
- **Famous patrons:** Bernard Werber, Amélie Nothomb.
- **News:** Sablet is famous for its one day Book Fair held in July which brings together writers, booksellers, book binders, illustrators and wine makers. Combining books and wine is an interesting initiative providing a moment of distraction, a time in which to exchange ideas and sample the special wines created by the Sablet winemakers for the occasion.



The words to express it

The origin of the name Sablet derives from "sable" (sand) as the village is built on sandstone.

* Source: harvest statement 2006

