

DOMAINE ROGER SABON

Châteauneuf-du-Pape Renaissance



ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Sandy, chalky clay-limestone

AGE OF VINES

40-50

ELEVATION

50 meters

VARIETIES

Roussanne, Bourboulenc, Clairette, Grenache Blanc

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Hand harvested, gentle pneumatic pressing into a 25hl French oak vat

AGING

7 months in a 25hl French oak vat

Domaine Roger Sabon was founded in 1952 and is currently run by Roger's sons Denis and Gilbert. A third son, Jean-Jacques is deceased but his son-in-law Didier Negrón is the current winemaker. Denis and his son Julien oversee the farming while Gilbert and his niece, Delphine run the office. It is quite the family affair!

The size of the domaine has grown slowly over the years with 18 hectares in Châteauneuf du Pape, 8 hectares in Lirac and 8 hectares in Côtes-du-Rhône. Most of their holdings in Châteauneuf-du-Pape are located in the northeastern part of the appellation, where the soils are sandier with a high concentration of limestone. They also own a few parcels in La Crau famous for its red clay under a deep layer of galets deposited from the alps eons ago. These two soil types combine to make wines that are equally rich and nuanced.

Since 2001 Didier Negrón has made the wines at Domaine Roger Sabon, but recently he's begun to move away from demi-muids and barriques in favor of aging his family's wines in concrete and large French oak foudres. While the terroir of Roger Sabon, with its high concentration of sand and limestone, has always been inclined to a more ethereal and delicate style of Châteauneuf, Didier's changes in the cellar have amplified these qualities – the wines have never been more engaging and lovely.

Domaine Roger Sabon sources its white varieties from the lieu-dit of La Crau Ouest on sandy and chalky soils. Here the main varieties are Roussanne and Grenache Blanc (about 30% each) and slightly less Clairette and Bourboulenc (20% each) – but depending on the vintages these percentages change slightly. Each variety is harvested by hand when it is ripe, and then gently pressed with the juice going into a 25hl French oak vat where the wine ferments and ages before bottling in the spring after the harvest.

ACCOLADES

92 – 2019 Châteauneuf-du-Pape Blanc – Wine Advocate

93 – 2018 Châteauneuf-du-Pape Blanc – Wine Spectator

95 – 2016 Châteauneuf-du-Pape Blanc – Jeb Dunnuck

