DOMAINE ROGER SABON

Châteauneuf-du-Pape Réserve

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 Negron 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 Chateauneuf 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 Negron 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.

Roger Sabon's Reserve is a beautiful in-between of the classically provençale Les Olivets, redolent with dried herbs and bright red fruit, and Prestige, which is dense, structured, and darkly fruited. Didier's Reserve is a blend of 80% Grenache with the remainder about equal parts Syrah & Mourvèdre but all from vines between 60 and 75 years old. It is sourced from the lieux dits of Montolivet (red clay and galets) and Les Bosquets (sand), which combines the power and structure of the former with a freshness and aromatic complexity of the latter.

ORIGIN
France

APPELLATION
Châteauneuf-du-Pape

SOIL
Red clay, galets, sand

AGE OF VINES
60-75

ELEVATION
40-50 meters

VARIETIES
Grenache, Syrah, Mourvèdre

FARMING
Sustainable

FERMENTATION
Hand harvested, destemmed, fermentation in tank, 30 day maceration with daily delestage

AGING
Aged 18 months in 25-40hl French oak foudres and neutral 600L French oak demi-muids

ACCOLADES

92-94 – 2022 Reserve – Jeb Dunnuck
92 – 2022 Reserve – Jeb Dunnuck
93 – 2022 Reserve – James Suckling
93 – 2022 Reserve – Wine Spectator