



CLOS SAINT ANTONIN

Côtes-du-Rhône

Clos Saint Antonin is a 15 hectare estate located outside the town of Jonquières within the Côtes-du-Rhône Village of Plan de Dieu. A short drive away from Courthézon where Domaine de la Janasse is situated, Clos Saint Antonin was purchased by the Sabon family in 2014. Small, compact and contiguous estates rarely come on the market in the Rhône, let alone ones planted on the classic red clays, galets and sand typical of Plan de Dieu. While it is quite common to see the famed estates of Châteauneuf-du-Pape looking over the Rhône river towards Lirac to expand their holdings, more and more are looking north to Plan de Dieu since this terroir is quite similar to what they find in their backyard. While the whole family is involved with its farming and winemaking, Isabelle Sabon is heading up this new project – one supplemented by some of her family's vineyards in Le Crau for the Clos Saint Antonin Châteauneuf-du-Pape.

ORIGIN

France

APPELLATION

Côtes-du-Rhône

SOIL

Clay limestone, gravel

AGE OF VINES

30-50

ELEVATION

200-300 meters

VARIETIES

Grenache, Mourvèdre, Syrah

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in concrete, 12-15 day maceration

AGING

6-9 months in concrete tanks and French oak foudres

St Antonin is the name of the 18th century Provençale Mas that stands in the center of the property an name that has been used in documents dating back to the time of Napoleon. Isabelle practices organic farming and her grapes are harvested by hand, partially destemmed and fermented by natural yeasts at Domaine de la Janasse.

The Côtes-du-Rhône from Clos Saint Antonin comes from the younger vines on the property – between 30-50 years old! This cuvée is always dominated by Grenache (~80%) with Syrah and Mourvèdre making up the remainder of the blend. Originally this cuvée was aged in concrete and foudre but starting in 2018 Isabelle has decided that to achieve as naked an expression of Grenache as possible it is fermented and aged without SO2 in neutral 600L French oak demi-muids.

ACCOLADES

91 – 2022 Côtes-du-Rhône – James Suckling

91 – 2020 Côtes-du-Rhône – James Suckling

90 – 2020 Côtes-du-Rhône – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS