



CLOS SAINT ANTONIN

Principauté d'Orange Blanc

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

Principauté d'Orange

SOIL

Sandy clay-limestone

AGE OF VINES

20

ELEVATION

200-300 meters

VARIETIES

Clairette, Chardonnay

FARMING

Practicing organic

FERMENTATION

Hand harvested, direct press, natural yeast fermentation in 225L French oak barrels (Chardonnay) and stainless steel tanks (Clairette)

AGING

6 months in 225L French oak barrels & stainless steel tanks

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.

While Plan de Dieu is largely gravelly red clay soils over sandstone or water retaining blue clay, but there are occasional sandy spots scattered around the appellation. The previous owner of Clos St-Antonin planted Chardonnay and Clairette on the sandier soils at the base of the gentle hill where the Grenache, Syrah & Mourvèdre are located. Rather than grub the Chardonnay or graft it over, Isabelle Sabon makes a IGP Blanc of roughly equal parts Chardonnay and Clairette. While the Chardonnay is fermented and aged in French oak barrels for richness and texture, the Clairette is kept in tank contributing floral notes, minerality and tremendous freshness to the finished wine.

ACCOLADES

90 – 2022 Principauté d'Orange Blanc – James Suckling

90 – 2021 Principauté d'Orange Blanc – Jeb Dunnuck

92 – 2017 Principauté d'Orange Blanc – James Suckling



ERIC SOLOMON
SELECTIONS