



SABON SELECTIONS

Côtes du Rhône

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.

Roger Sabon's Sabon Selection Côtes du Rhône is a masterfully crafted wine born from the family's dedication to showcasing the rich terroir of the Southern Rhône Valley. This exquisite blend, composed of Grenache and Syrah, reflects the distinct character of the region's clay soils and sun-drenched vineyards. With its harmonious notes of dark berries, aromatic herbs, and subtle spices, this wine is an ideal companion to grilled lamb, roasted game, or hearty Mediterranean dishes.

ORIGIN

France

APPELLATION

Côtes du Rhône

SOIL

Clay

AGE OF VINES

50

ELEVATION

300 meters

VARIETIES

Grenache, Syrah

FARMING

Sustainable

FERMENTATION

*Hand harvested, one month maceration,
fermentation in concrete, pigeage after
2 weeks of pumping*

AGING

8 months in concrete tank

