



Les Couversets, Sablet

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

A bouquet of fruits and spices...



PRESENTATION

The name Les Couverset is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

LOCATION

Les Dentelles de Montmirail, at the foot of which the village is situated, protect the 300 hectares of vineyards covered by this appellation.

Built on a sandy hill that gave it its name, this typically Provençal village harbors narrow alleys and peculiar staircases with uneven steps. Sablet earned its noble status as a Côtes du Rhône Villages communal in 1974.

TERROIR

Its vineyard, characterized by gentle slopes and an elongated silhouette, draws nourishment from sandy soils, decalcified red clays, and variously sized pebbles.

WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

Although this wine doesn't necessarily require chilling, you can slightly cool it to make it more refreshing, especially during the summer heat.

AGEING POTENTIAL

2 to 3 years, 5 to 10 years

TASTING

Côtes du Rhône Villages Sablet, with its robust character, delivers aromas of ripe black fruits, violets, and dried fruits.

FOOD PAIRINGS

Grilled red meats or duck.

