



Trignon Sablet Red

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

A WINE MARKED BY SPICES

PRESENTATION

Since 2006, the Quiot family, charmed by the Dentelles de Montmirail and its products of character, has owned the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and a few hectares of Beaumes-de-Venise.

"Respectful of our achievements but rich in our winegrowing knowledge, we have adopted this land, whose singularity fits in with all of our other properties, with the same concern for tradition, quality and adaptation."

LOCATION

Built on a sandy hillock that gave it its name, this typically Provençal village is home to narrow streets and strange stairs with uneven steps. Its vineyard, all on gentle slopes, elongated silhouette, feeds on sandy soils, decalcified red clays and gravel of various sizes. The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation.

Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

TERROIR

A particular geology in the Sablet Village Appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

On the Domaine, we can distinguish more particularly 2 terroirs on alluvial terraces:

- rolled pebbles,
- sandy and not very calcareous (white safres).

WINEMAKING

Total de-stemming. Vatting time : 20 days. Matured in vats and "foudres".

VARIETALS

Grenache - □□□, Mourvèdre - □□□□

SERVING

Although this wine does not necessarily need to be refreshed, you can slightly cool it so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

2 to 3 years, 5 years, 5 to 10 years

TASTING

The full bodied Côtes du Rhône Villages Sablet deliver ripe black fruit, violet and dried fruit aromas.

On our domaine, you can enjoy a wine:

Deep purplish red color.

Liquorice, black fruits, bay leaf and fine spices aromas.

Supple and suave attack, ample and structured wine with harmonious tannins.



FOOD PAIRINGS

Grilled red meat or duck.

