



# - LE BOSSU-

CHÂTEAU DU TRIGNON MIS EN BOUTEILLE AU CHÂTEAU VICNOBLES FAMILLE QUIOT PRODUID E FRANCE





## Le Bossu, Sablet, Rouge

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

#### PRESENTATION

"Hunchback" is the term for uneven and hilly terrain, which describes our hilly terroirs well.

But a Hunchback is also part of French popular culture. Indeed, in the Middle Ages, hunchbacks (people with a bump on their shoulder) were feared, full of malice and cruelly mocked. However, they were also, according to tradition, a bringer of luck for whoever rubbed their bump.

Our CUVEE DU BOSSU is a mixture of all these senses. Supported plots producing wines of character, skillfully expressing the riches of the terroir, patiently throughout their maturity.

#### LOCATION

Built on a sandy hillock which gave it its name, this typically Provençal village is home to narrow streets and strange staircases with uneven steps.

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

The Dentelles de Montmirail, at the foot of which the village is located, protect the 300 hectares of vines covered by this appellation.

#### TERROIR

Its vineyard, with gentle slopes and an elongated silhouette, thrives on sandy soils, decalcified red clay and pebbles of varying sizes.

#### WINEMAKING

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

#### VARIETALS

Grenache noir, Mourvèdre

#### SERVING

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

AGEING POTENTIAL 2 to 3 years

### TASTING

The Côtes du Rhône Villages Sablet, full-bodied, deliver aromas of ripe black fruits, violets and dried fruits.

#### FOOD PAIRINGS

Grilled red meats or duck.





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