

Domaine la Roubine



GIGONDAS

SABLET

Côtes du Rhône Villages



VINEYARD

Area : 4 ha/9,90 acres.

Average yearly production : 140 hl.

Grapes : 70 % Grenache, - 25 % Syrah - 5 % Cinsault.

Vineyards average age : 30 years.

Culture method : Reasonable culture, with mechanical treatment of the soil without chemical fertilizer, and without any synthetic product.

Vine exposure : North - West.

Soil : sandy.

Harvest : hand harvesting ; grapes are sorted out on the trunks and on a sorting table too.

Looking for the highest maturity.

WINEMAKING

Varietal vinification : Grenache alone and Syrah/Cinsault and in the same tank.

Tank : Concrete tank.

Cold maceration : No.

Yeasting : no, only native yeasts.

Maximum temperature : 30 °C

One pumping-over a day, and delestage if needed.

Fermentation length : 30 days.

MATURING

In ovals during 8 months.

Malolactic fermentation in ovals too.

One bâtonnage a month.

BOTTLING

No fining and no filtration.

Bottling : June/July, the year after vinication.

Storage of filled and corked bottles in airconditioned cellar.

WINE CHARACTERISTICS

The subtlety given by the Briguières sandy soil combined with a search for the highest maturity for a harvest with no de-stemming, offers a wine which is both elegant, complex and genuine.

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