

Domaine la Roubine



GIGONDAS

SABLET BLANC

Côtes du Rhône Villages

VINEYARDS NOTES

Vines : Marsanne, Viognier, and Clairette

Pruning method : no synthetic treatments used : biodynamic principles ensure health of vines and soil.

Produced from "Le Gravillas" area on a sandy-clay soil, the grapes are selected from the best blocks and carefully hand-picked in small boxes. Fermented and aged for 6 months in stainless tanks.

VINIFICATION

Stemless steel tank.

MATURING

6 month in tank.

TASTING NOTES

The wine shows aromas of exotic fruit, notes of citrus and an ample and long finish.

Pairs ideally with fish or cheese.



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