

THE SOURCE LA ROUBINE SOUTHERN RHÔNE



2022 CÔTES DU RHÔNE, 'SABLET'

PRODUCER OVERVIEW

Former Parisian fireman and former Gigondas Mayor Eric Uhgetto and his wife Sophie took over her family's vineyards in the early 1990s and were certified organic in 2000. The estate has 15 hectares in Gigondas, Vacqueyras, Seguret and Sablet, planted to Grenache, Syrah, Mourvedre, Cinsault and Counoise. Their vineyards are on limestone, clay, and sand terraces that sit at varying altitudes along the Dentelles de Montmirail. Uniquely, they work with 100% stem inclusion on all red wines and allow spontaneous ferments followed by aging in neutral vessels of old wood barrels, concrete, and fiberglass tanks.

VINEYARD DETAILS

Roubine's Sablet comes from 4ha planted in the early 1990s at 220-260m on limestone terraces of sand, sandstone, quartz facing northwest on the north side of the Dentelles de Montmirail. 70% Grenache, 25% Syrah, 5% Cinsault.

CELLAR NOTES

100% whole cluster, natural fermentation with one daily pumpover in concrete for 30 days. Grenache is vinified separately while Syrah and Cinsault are co-fermented. No fining or filtration.

