

# CHARLES TORT

## SABLET

Côtes du Rhône Villages



Sablet is a village in Provence located on the lower hills of the famous Dentelles de Montmirail mountains in the Rhône valley. The village takes its name from the word « Sable » (sand) since it was built on sandstone soil (a mix of sand and gravel).

### Grape Varietals :

Parcel selection on hills:  
85% Grenache, 15% Syrah

### Soil :

Old alluvial terraces made of smaller and pebbles on southern exposed hills.

### Winemaking :

Manual harvest and 100% destemmed grapes. Traditional winemaking in controlled temperature cement vats. Skin maceration for 15-20 days with pumping over and punching. Second malolactic fermentation to refine the tannins and extract most of the fruit.

### Tasting notes :

Deep red color. Intense aromas of black fruits (red currant, blueberry, blackberry) and Provence herbs. A subtle blend of intensity (ripe black fruits & herbs) and freshness with a long-refined finish.

### Food pairing :

Perfect match with beef, lamb, veal, poultry but also vegetarian dishes and a vast array of cheese.  
Serve between 18°et 20°C.

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