



CÔTES DU RHÔNE VILLAGES CUVÉE SABRINE 2019

WINE DATA

Producer

André Brunel

Region

Côtes Du Rhône Villages

Country

France

Wine Composition

70% Grenache,
20% Syrah, &
10% Mourvèdre

Alcohol

14.5%

Total Acidity

2.97 g/l

Residual Sugar

2.2 g/l

pH

3.71

DESCRIPTION

Cuvee Sabine 2019 is a deep red-colored wine which will evolve to a bright bronze after five years of ageing. It offers bursts of red fruits, both in the nose and mouth. The wine matches elegance with strength, and the result is a complex wine at a very affordable price. Fruit-filled aromas of blackcurrant, and blueberry filter down to meet harmonious tannins in a tasty combination of fruit and structure. The wine's complexity and character are apparent, from first sip to last.

WINEMAKER NOTES

The grapes for this wine come from a single plot located north of Orange, in the vineyards of the Cotes du Rhone, where the soil is rich and has excellent drainage due to fine gravel found just below the surface. The region around the Cotes du Rhone Villages offers terroir that produce a fresh and aromatic Grenache. It is a great match for the Syrah and Mourvèdre grown in the same area.

Sabrine was the name of the daughter of the previous owner of the land. The current owners of Andre Brunel kept it because it expresses what they want to achieve for this wine: complexity and power, coming from the terroir, but also freshness and elegance to make this wine a good transition between their regular Côtes du Rhône and the Les Cailloux Châteauneuf du Pape wines.

The grapes were harvested in the second part of September, when they were at optimum maturity. The tannins from the Syrah are sufficient to provide structure and the capacity for ageing. The wine is aged in concrete vats for a period of twelve to eighteen months and then released one month after bottling.

SERVING HINTS

Although it can be enjoyed immediately after bottling, Cuvee Sabine is best cellared for at least two-to-three years to enjoy its full potential. The peak for the 2019 vintage should be reached after approximately five years aging.

