

# LA SABLA®

## RED WINE

FRUITY AND ENVELOPING, LA SABLA HAS BEEN PRODUCED BY THE CHARRÈRE FAMILY SINCE 1971. IT IS THE WINERY'S HISTORIC WINE, TODAY AS IT WAS THEN, MADE FROM A SKILLFUL BLEND OF RED GRAPE VARIETIES GROWN IN OLD VINEYARDS. SABLA MEANS SAND IN THE LOCAL DIALECT, REFERRING TO THE SANDY COMPOSITION OF THE SOIL.



### GRAPE VARIETY:

Red, blend of black grape varieties.



### VINEYARD:

La Sabla, Bufferia and Sazzé localities of Aymavilles. Area about 4.0 ha; Guyot system; planting 8,000 feet per hectare, cordon and retouch rows. Yield 8,000 kg/ha.



### SOIL AND CLIMATE:

Altitude 550/750 mt a.s.l.  
Granitic matrix moraine soils, loose (sand +50%, medium silt and limestone, abundant skeleton), sloping. Terraces with west-facing exposure. Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, late October. 25.000 bottles.

**FIRST VINTAGE:** 1971



### VINIFICATION AND AGEING:

De-stemming of chilled grapes, 10-day fermentation in stainless steel at controlled temperature (26 °C) with daily punching down. Ageing partly in stainless steel and partly in oak barrels for 8 months, 5 months of bottle ageing.



### TASTING NOTES:

Intense ruby. Fruity nose (raspberry) with floral notes of violets. Fresh, fruity palate with soft tannins and hints of raspberry. Intense, persistent finish with balanced acidity.



### PAIRINGS:

Grilled meats, selection of cow's milk cheeses, tripe stew. Suitable for the whole meal.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Burgundy

### ANALYTICAL DATA (2023):

Alcohol 14 % vol., Total acidity 6 g/l, pH 3.4