

## Le Sabina Blanc, Clos Del Rey

Roussillon, France



<b>Product code</b>	RYo6ZZWC
<b>Grapes</b>	Grenache Gris, Grenache Blanc
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Clos del Rey
<b>Vintage</b>	2022



Vegan



Vegetarian



## Producer

Twenty years ago, when the market for the fortified wines of Maury started to collapse, Jacques Montagué started to buy up the best old parcels of Grenache and Carignan he could find. He wanted the vines to have a future. Jacques' son Julien works with him in the business and together they now have 50ha of vines. The quality found in Clos del Rey stems from the fact that father and son save the best 8ha for their own wines, selling the rest of their fruit to the local co-operative. In the cellar they use older oak and low intervention.

Decanter's Andrew Jefford describes the L'Aragone as 'the greatest Carignan he has ever tasted'. If you need persuading that old vines make great wines, then look no further.

## Tasting Notes

It is the granitic soils the Vermentino grows in that helps to give the wine its pleasure, power and freshness. Light gold in color with green reflections, the Sabina Blanc emits aromas of white flowers, tropical fruits and herbs. On the palate, there is beautiful concentration of just-ripe pineapple, mango and papaya complimented perfectly by hints of thyme and sage. There is a delicate acidity that gives the right amount of freshness without being bracing, balanced by a medium body which provide the perfect canvas for the flavors to shine. The Sabina Blanc is effortless drinking, the perfect combination of power, finesse and elegance "The nose is open, with notes of white flesh fruits and citrus fruits, with some exotic and mineral touches. The mouth is gourmand and opulent."