



# SABLET

2M



*This estate nestled at the foot of the Dentelles de Montmirail is the result of three generations of collaboration with the Mourier estates. The soils that make it give wines with purple reflections. In order to preserve biodiversity, the estate is cultivated in a sustainable way and has HVE (High Environmental Value) certification.*



- **GRAPE VARIETIES**
  - Grenache, Syrah and Mourvèdre.
- **TERROIR AND VINES**
  - The vineyard is on gentle slopes, taking strange staircases with uneven steps, on sandy soils of red clay with rolled pebbles, in a dry and hot climate.
- **VINIFICATION AND AGEING**
  - Vatting lasts 21 to 28 days. Fermentation is thermoregulated to preserve aromas and optimize extraction. The wine is then aged in tuns (30hl oak barrels) for several months.
- **TASTING COMMENTS**
  - These wines are dense, generous, colorful and full-bodied. Their powerful aromas are pleasant, elegant, fine and fruity.
- **FOOD/WINE PAIRING**
  - Enjoy with a boulangère of spiced quail, or a carrot cake with bacon.
- **CELLARING POTENTIAL**
  - Keeps for 5 to 8 years.



## DOMAINES XAVIER MOURIER

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