

AB

ANDRÉ BRUNEL



Sabrina - 2024



Terroir

Sabrina was the name of my grandmother, and this cuvée embodies the passion and craftsmanship of our winemaking family. Through this wine, we sought to express our family's distinctive expertise and its dedication to the tradition of Côtes-du-Rhône Villages.

The terroir reveals itself in every drop of this cuvée, combining complexity and power thanks to parcels of Grenache, Syrah, and Mourvèdre located north of Orange. The rich soil, sprinkled with fine gravel on the first few meters, ensures optimal drainage and allows the vine to thrive fully. This unique terroir imparts the wine with incomparable elegance and freshness, enhancing the character of the grape variety.

Tasting Notes

With a robe delicately tinged with cherry reflections, this wine unveils an expressive bouquet, blending aromas of red fruits, violet, and pepper. A fresh, complex, and elegant wine that will delightfully accompany your daily meals.

Fiche technique



Vinification

Total destemming of all grape varieties. Fermentation and maceration for 3 to 4 weeks. Daily pump-overs during alcoholic fermentation. Fermentation temperatures are controlled around 25°C. The day of devatting is decided after tasting.



Aging

Minimum 12 months aging in tanks. Final blending 6 months before bottling.



Alcohol content

14.5 % alc./vol



When to Drink

These wines should be kept for at least 2 to 3 years to reveal their full potential. Their peak should be reached after 5 years of aging.



Blending

Grenache (50 %), Syrah (25 %), Mourvèdre (15 %), et Cinsault (10 %).



Average age of vines

60 years.



Yield

40 hl / ha.

Ingredients



E = 324Kj / 77Kcal (100ml)