

SABLE DE CAMARGUE

Les Sablons, Sable de Camargue, Rosé, 2024

AOP Sable de Camargue, Languedoc-Roussillon, France

PRESENTATION

Our AOP Camargue thrives in a terroir rich with history and at the heart of unspoiled nature - designated as a biosphere reserve.

THE VINTAGE

A year full of contrasts, with mild winter weather, cool early spring temperatures, and regular rainfall until the end of June, has led to the creation of a vintage that promises to be one of the loveliest of the past decade.

TERROIR

The vineyards are nestled on dune sands contributed by the Rhône, situated between lagoons and salt marshes, under a strong maritime influence.

WINEMAKING

Cooling of the harvest. Gentle pressing & rigorous selection of juices. Static settling at 10°C. Fermentation at controlled temperature (17°C). 5-month ageing in tank on fine lees.

VARIETALS

Carignan, Grenache

Contains sulphites.

SERVING

10-12°C

TASTING

Pale and delicate Rosé colour. Fine nose with notes of pink grapefruit and white peach. Smooth & fresh palate. A well-balanced wine.

FOOD PAIRINGS

Aperitifs, seafood, BBQs, vegetable pies, paella...



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