



DOMAINE ROGER SABON

Lirac by Roger Sabon

Domaine Roger Sabon was founded in 1952 and is currently run by Roger's sons Denis and Gilbert. A third son, Jean-Jacques is deceased but his son-in-law Didier Negrón is the current winemaker. Denis and his son Julien oversee the farming while Gilbert and his niece, Delphine run the office. It is quite the family affair!

The size of the domaine has grown slowly over the years with 18 hectares in Châteauneuf du Pape, 8 hectares in Lirac and 8 hectares in Côtes-du-Rhône. Most of their holdings in Châteauneuf-du-Pape are located in the northeastern part of the appellation, where the soils are sandier with a high concentration of limestone. They also own a few parcels in La Crau famous for its red clay under a deep layer of galets deposited from the alps eons ago. These two soil types combine to make wines that are equally rich and nuanced.

Since 2001 Didier Negrón has made the wines at Domaine Roger Sabon, but recently he's begun to move away from demi-muids and barriques in favor of aging his family's wines in concrete and large French oak foudres. While the terroir of Roger Sabon, with its high concentration of sand and limestone, has always been inclined to a more ethereal and delicate style of Châteauneuf, Didier's changes in the cellar have amplified these qualities – the wines have never been more engaging and lovely.

Lirac's near-ubiquity within the vineyard holdings of famed Châteauneuf-du-Pape producers and its relatively more ethereal and delicate expression means that it often remains in the shadows. This is a shame since growers like Roger Sabon make such a fine and subtle rendition in this appellation that we'd be tempted to keep it all for ourselves – except for the fact that they own 12 hectares of Grenache, Syrah, Mourvèdre, and Carignan planted on gravelly clay-limestone soils quite similar to Châteauneuf-du-Pape. Rather than make a blockbuster wine from this material, they let Lirac be Lirac in all its delicate and floral aromatics and earthy fruit flavors.

ORIGIN

France

APPELLATION

Lirac

SOIL

Red clay limestone, galets

AGE OF VINES

50

ELEVATION

85 meters

VARIETIES

Grenache, Syrah, Mourvedre, Carignan

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, fermentation in tank, 30 day maceration with daily remontage

AGING

9 months in foudres and neutral 500L French oak demi-muids

ACCOLADES

92 – 2022 Lirac – Wine Advocate

91 – 2019 Lirac – Decanter

90 – 2018 Lirac – Jeb Dunnuck

