



CAVE DE SABLET

DEPUIS 1935

Le Gravillas



L'AMI JAC
WINE MERCHANT

CAVE DE SABLET Le Gravillas 2015

The creation of the Cave dates to 1935. Since then, three generations have succeeded each other. The Vignerons du Gravillas, animated by the passion of the terroirs and the wines, continued the research work of Quality constantly improved.

This work is regularly rewarded by obtaining numerous medals at the Orange, Paris, Mâcon and Vinalies competitions.

Through our range of wines, we want to share with you our passion for Vine and Wine. A long history of Generations and Tradition ...

TERROIR

Old alluvial terraces of pebbles and pebbles

WINEMAKING

Grapes from a partial plot selection nutieuse. Grape harvest at the end of the harvest period for more maturity. Dynamic vatting (shedding, pigeages, pumping over ...) of a fortnight. Thermal control at each step. Aging in vats which is then refined in bottle

GRAPE VARIETY

Grenache,
Syrah.

ALCOHOL

13%

SERVICE TEMPERATURE

14-16°C

TASTING NOTES

We find this richness in the mouth: strawberries, grilled red peppers, plum jam, spices with a hint of roasting. The refreshing finish accompanies a nice length.

This wine will go well with a net cute, abbots, flying game, velvety soups or a cutlet in sauce. It's also a wonder with soft cheeses and floral rind Camembert, brie or coulommier type.

FOOD PAIRING

www.lamijac.com

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