

RHONE VALLEY
SOUTHERN RHONE
DOMAINE LA RÉMÉJEANNE
SABRAN


OVERVIEW | Domain La Remejeanne is located in the little-known village of Sabran, nestled in rather dramatic hills divided between forests of green oak and vineyards., within sight of Mont-Ventoux. The region's landscape oscillates between provençal style and cévenol style, with its olive trees, oaks, stone walls and its terrace slopes of vineyards.

VINEYARD AREA: 35 hectares

ANNUAL PRODUCTION: 9,000 cases

SOIL TYPES: loess, calcareous sandstone fissured, and calcareous clay

GRAPE VARIETIES: grenache, syrah, carignan, mourvèdre, counoise

The Domaine was established by Francois Klein in 1960 and Remy Klein took over the domaine in 1988 and has propelled it to the top rank in the Rhône. Robert Parker gives the domaine 5 stars (exceptional) in his Guide to French Wines calling it "one of the best producers in the Rhône."

VINEYARD/CELLAR PRACTICES | There are 35 hectares of vines, distributed on a varied soil of loess, calcareous sandstone fissured and of calcareous clay at an altitude ranging between 200 and 280 mètres. Klein is an extremely conscientious winemaker, constantly testing new approaches to improve his wines. As Andrew Jefford writes in his book, The New France, "Lengthy extractions, micro-oxygenation..., lees work, malolactic in barrique: all of these are practiced here, but always thoughtfully and never routinely." Grapes are hand-harvested and sorted on a table de tri, ensuring that only the healthiest fruit makes it into the bottle.

WINES | Coté Levant Côtes du Rhône Rouge - a blend of young vine syrah and grenache grown in loess over lime and sandstone and aged in large vats for 8 months.

Les Chèvrefeuilles Côtes du Rhône Rouge- 40% grenache, 20% syrah, 10% mourvèdre, 10% carignan, 10% cinsaut, 10% counoise. Harvested from southern and eastern slopes at 250m altitude planted on loess over lime and sandstone. Harvested and sorted by hand, de-stemmed and then crushed. Maintained between 6 and 8 days in vats at 22°C. Carbonic maceration for the Carignan. Made without fining and with a light filtration. Aged in vats for an average of 8 months.

Les Arbousiers Côtes du Rhône Rouge - A blend of grenache and syrah from vines planted in the early 1980s. Harvested from southern and eastern slopes at 250m altitude planted on loess over lime and sandstone. Harvested and sorted by hand, de-stemmed and then crushed. Maintained between 6 and 8 days in vats at between 18 and 28°C. Aged in vats for an average of 12 months.

Les Genévriers Côtes du Rhône Villages Rouge - This wine is made from a selection of the domain's oldest vines of grenache and syrah planted in the 1970s on south-facing slopes at 200m altitude on clay, limestone and sandstone soils. Manual harvesting and sorting. The grapes are de-stemmed and the wine punched-down. Maintained 3 weeks at 28°C in vats. Aged in vats for an average of 12 months.

trriage wines

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