

SABA 2024

IGP Cévennes



Dégustation :

A wine with a nose that opens to red fresh fruits.
A mouth with a fine and light texture on soft spiced notes.

Food and wine pairing:

Saba is a wine to open all year long, its lightness allows it many pairings.

Beef skewers/grilled peppers, lamb kefta, seared Bluefin tuna, soja sauce, lamb tajine with prunes. This “easy” red is lovely to share with friends.

Service :

Serve at 16°C and allow the wine to breath before serving.

Vignoble, terroir et vinification :

The 2024 vintage is 100% Syrah.

These are the first black grapes harvested in the season to preserve a certain freshness

The juice issued from the short maceration and a mild extraction end the fermentation in a liquid phase at a low temperature.

Alcohol: 14%

Sulphites : <LQ