

Domaine Les SibU – Loïc Alazard

AOC CÔTE-DU-RHÔNE VILLAGE SABLET | Red wine | Cuvée Sablet

“From Sablet’s perched village, a young winemaker’s passion shapes a graceful dance of earth and light”



Grape varieties: Grenache 50%, Syrah 30%, Mourvèdre 10%, Carignan 10%

Vinification: Ageing 6 months in concrete tank

Vineyards information: vines age around 30 years old, yield 40hl/ha

Tasting notes: A very beautiful black colour with ruby nuances. An intense and extravagant nose that balances on black fruits and reveals a great delicacy. The mouth is ample and round. Fine and subtle tannins mingling with rich and playful aromatics that give this wine an exceptional drinkability

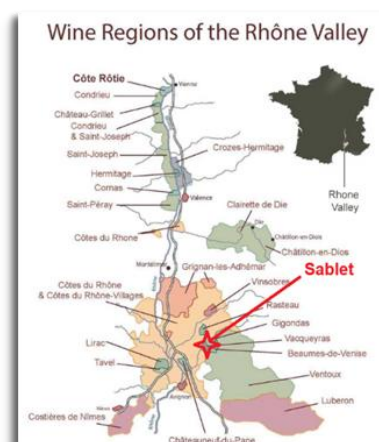
Food pairing: Roast Lamb, beef, grilled sausages with Ratatouille (Mediterranean-style vegetable medley, slow-cooked), wild mushroom dishes or with aged cheeses.

The Grower

Loïc Alazard, fourth-generation winemaker at Domaine Les SibU in Sablet, carries forward his family’s deep-rooted passion for the land under a name inspired by a cherished family nickname, “Sibu.” After studying viticulture and honing his craft in France and New Zealand, Loïc returned home in 2015 to bottle his own wines and honour the estate’s heritage. Today, Domaine Les SibU is fully organic, reflecting Loïc’s commitment to sustainability and authentic Rhône terroir, producing wines that blend tradition with a fresh, thoughtful vision for the future.

The Terroir

Sablet, named after the Provençal word *sable* (sand), is a historic village at the foot of the Dentelles de Montmirail in the southern Rhône. Its vineyards grow on sandy, well-drained soils mixed with clay and alluvial deposits, giving the wines finesse and soft tannins. The warm Mediterranean climate, abundant sunshine, and the cleansing Mistral wind help grapes ripen fully and stay healthy. Once a safe haven in Roman times (sandy bank and perched position), Sablet today is known for wines like Domaine Les SibU’s Sablet Rouge — an elegant expression of this sunny, sandy terroir.



Domaine Les SibU’s wines are sourced, imported & distributed by Propellis:

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