

Cru Vinsobres

Cuvée Saint Pierre 2016

Aged in oak barrel



Gold Gilbert et Gaillard
92/100



Bronze
Decanter World
Wine Awards



Gold Concours des
Vignerons Indépendants



Location / Climate

An exceptional weather report (rainy in May, very sunny in summer with some scattered rains) allowed a beautiful maturation. An exceptional vintage wine

Terroir

On the hillsides of Vinsobres at more than 300 m of altitude, a stony and clayey soil, with a good exposure to the sun, making it possible to elaborate wines with a strong typicity

Grape varieties

50 % Black Grenache / 50 % Syrah

Age of vines - Yields

Only old vines (50 years minimum). They are cut in cordon of Royat. In order for our Vinsobres to express its full potential, we rely on the quality and concentration of flavors. That's why we do not exceed 15HL/ha

Vinification and Ageing

Harvested by hand, the Cuvée Saint Pierre comes from old vines on the hillsides. The fermentation is made in whole grapes, put in barrels. Then, after pressing, the wine is transferred in barrels to make its malolactic fermentation, then follows a long ageing process during 12 months

Ageing Potential

Up to 10 years

Alcohol Content

Alc. by Vol.: 14 %

	Color	Intense deeply red ruby color
	Nose	This wine is expressive and releases the typical aromas of wines aged in barrels with black fruit and aromas violet and some pepper notes
	Mouth	Rich in mouth structured by silky tannins. Long finish going on cherry, vanilla and spices flavours
	Wine & food pairing	Suits well with Game in sauce and matured cheeses
	Tasting temperature	16 - 18°C (60.8 to 64.4 °F)

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