

Côtes du Rhône Villages Red 2019



Gold medal
International Gilbert & Gaillard
87/100



Location / Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, the summers are hot and dry. The 2019 vintage was very trying for the vines, with episodes of high heat and drought. It results a production of fleshy wines with good typicity.

Terroir

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small spreading of pebbles allowing good ventilation of the vines.

Grape varieties

50% Black Grenache – 50% Syrah

Age of the vines - Yield

The vines are 10 to 40 years old. They are cut in cordon de Royat. Yields do not exceed 45 HL/ha in order to produce wines with fruit and freshness.

Vinification and Ageing






After mechanical harvesting, the berries are vinified in concrete vats in the traditional way for 3 weeks. Then, it begins a long period of ageing in vats until it reaches maturity.

Ageing potential

Between 3 and 6 years

Alcohol content

13,5 % vol.

	Color	Beautiful bright garnet color.
	Nose	Seductive nose, currant, blueberry, spices, garrigue, jammy touch.
	Palate	Supple attack, full-bodied, rich, clean mouth displaying an irresistible sunny face. Subtle palate between the aromatic power and the finesse of the tannins. The explosive finish of exceptional length reveals notes of liquorice.
	Wine & food pairing	Red meat grilled on the barbecue, charcuterie.
	Tasting temperature	16 to 18°C

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