

Cru Vinsobres 2019



Gold medal
International Gilbert & Gaillard
89/100



Silver medal
International Competition of Lyon

Location / Climate

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

Terroir

On the slopes of Vinsobres at an altitude of more than 300 m, a thin stony and clayey soil, with good exposure to the sun, allows the production of wines with strong typicity.

Grape Varieties

50% Black Grenache – 50% Syrah

Age of vines - Yields

The vines are 25 to 50 years old. They are cut in cordon de Royat. In order our Vinsobres express his full potential, we rely on the quality and concentration of flavors. Therefore we do not exceed 30 HL/ha.

Vinification and Ageing

After harvest, the bunches undergo a total destemming. Vinification in concrete vats with daily pumping over for better color extraction. The wine remains on marc for more than 4 weeks to gently extract the phenolic compounds. There follows a long period of aging in traditional concrete vats before bottling.

Ageing potential

Up to 10 years

Alcohol content

14 % vol.



	Color	Beautiful dark color, purplish reflections.
	Nose	Fruity and spicy nose.
	Palate	The palate is on the same register, with a discreet vegetal tone. The structure is dense, a wine with good potential.
	Wine & food pairing	Roasted meats with sauce and characterful cheese platters.
	Tasting temperature	16 to 18°C

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