

Côtes du Rhône Villages

White 2022



Gold Medal
International Competition
Gilbert & Gaillard 2023
88/100



Silver Medal
Concours des Vins Orange 2023



Location / Climate

Mediterranean-influenced climate. Summers are hot and dry. The 2022 vintage was rather early (like 2020), stress and water deficit caused the vines to suffer during the summer. However, the long-awaited rains of September made it possible to obtain a good and quality harvest. The wines are fresh and fruity, and present beautiful aromatic profiles.

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, and good exposure to the sun.

Grape Varieties

Viognier, White Grenache and Marsanne.

Age of vines - Yields

The vines are 5 to 10 years old. They are cut in cordon de Royat. Yields do not exceed 30 HL/ha, allowing us to obtain quality wines with high aromatic concentration.

Vinification and Ageing






Our white grape varieties are exclusively harvested by hand in small 10 kg boxes, this allows the healthiest berries to be sorted directly on the vine. After that, the bunches undergo a total destemming. This is followed by direct pressing allowing extraction of the juices and alcoholic fermentation in thermo-regulated stainless-steel vats in order to preserve all aromas.

Ageing potential

Between 2 and 5 years

Alcohol content

13,5%vol.

	Color	Brilliant light yellow color.
	Nose	Expressive nose combining yellow stone fruits, citrus, floral note.
	Palate	Well-constructed mouth coated and ample material carried by a nice freshness. Delicious flavors are expressed with accuracy and clarity.
	Wine & food pairing	Ideal with tasty and spicy dishes, goes very well with lamb chops or other grilled meats.
	Tasting temperature	8 to 10 °C

Domaine Saint Vincent RD 94 – 26110 VINSOBRES France