

# Cru Vinsobres 2020



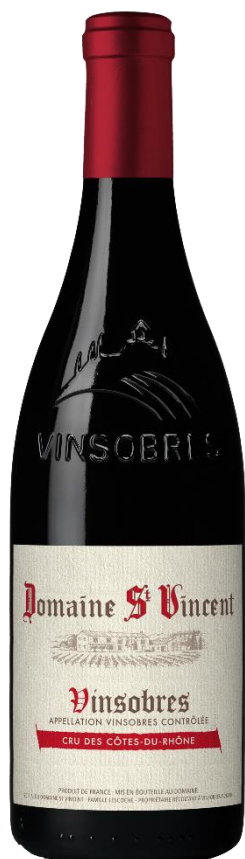
Gold medal 2021  
International Competition of Lyon



Gold medal 2022 90/100  
Gilbert & Gaillard Guide



Selected by la Tulipe Rouge Guide  
« Best Wine of France » 2023



## Location / Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, summers are hot and dry. In 2020, the rainy autumn and the mild, dry winter, followed by strong sunshine last summer, made it possible to produce wines with beautiful aromatic profiles.

## 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

14,5 % vol.

	<b>Color</b>	Beautiful intense garnet red color.
	<b>Nose</b>	Engaging nose, morello cherry, blueberry, hints of jam, smoke, grilled offering a complex aromatic palette.
	<b>Palate</b>	Sanguine, juicy, clean, punchy on the vegetal background. Supple and balanced wine, structured by silky tannins, which give it a beautiful elegance.
	<b>Wine &amp; food pairing</b>	Stewed meats, such as duck confit
	<b>Tasting temperature</b>	16 to 18°C

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