

Côtes du Rhône White 2023

« Aged in oak barrels » - Biologique

FR BIO-16 – AGRICULTURE FRANCE



Location / Climate

Mediterranean-influenced climate. Summers are hot and dry. The heat of summer 2023 was trying for the vines, made it possible to produce wines with strong typicity, with rather balanced profiles, and great aromatic finesse. The harvest was qualitative and quantitative.

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

White Grenache (80%) – Marsanne (10%) – Viognier (10%)

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.

Direct pressing allowing extraction of juices, followed by alcoholic fermentation which takes place in temperature-controlled stainless-steel vats. Then enters the ageing period in 225L oak barrels for a period of 6 months, bringing roundness and a good aromatic structure.

Ageing potential

Between 2 and 5 years

Alcohol content

14% vol.



	Color	Yellow color with green reflections.
	Nose	Flattering, aromatic nose, typicality of the Viognier grape variety (fresh flower/yellow fruit), all topped with delicate woody aromas.
	Palate	The attack on the palate is fresh and full of vivacity, all bringing aromas of peach and white flowers. Subtly dosed woody notes enhance the tasting. The whole offers a perfectly balanced wine full of elegance.
	Wine & food pairing	Accompanies a dinner aperitif, or green asparagus, dry goat cheese.
	Tasting temperature	8 to 10°C

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