

Côtes du Rhône Villages

Red 2021



Gold medal Gilbert & Gaillard
International 2024
85/100



Silver Medal
International Competition
of Lyon 2023



Silver Medal
Avignon Wine Competition
2024



Location / Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, the summers are hot and dry. The weather conditions for the 2021 vintage were particularly trying for the vines, between periods of frost in spring and drought in summer. However, the coolness of the September nights allows to produce wines with 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.

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 BBQ, charcuterie, world cuisine...
	Tasting temperature	16 to 18°C

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