

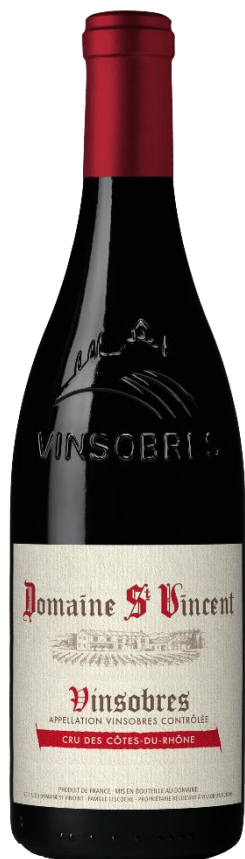
Cru Vinsobres 2022



Gold medal
Gilbert & Gaillard
International Competition 2023
88/100



92 points "Best Buy"
Wine Enthusiast Ratings



Location / Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, 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 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

15 % vol.

	Color	Intense red color with ruby reflections.
	Nose	Nose of juicy red fruits, undergrowth of garrigue and spices.
	Palate	The palate succeeds in combining straight tannins, blossoming fruit while preserving freshness and class. A construction of great nobility.
	Wine & food pairing	Stewed meats or lamb chops
	Tasting temperature	16 to 18°C

Domaine Saint Vincent RD 94 – 26110 VINSOBRES France