

Côtes du Rhône Villages

Red 2022



Gold medal Gilbert & Gaillard
International 2023
87/100



Location / Climate

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

14% 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

Domaine Saint Vincent RD 94 – 26110 VINSOBRES France