

# Côtes du Rhône Villages

## White 2024 – Organic



### Location / Climate

Mediterranean-influenced climate. Despite weather conditions that required a lot of work in the vineyards, the 2024 vintage shows great promise, with fruit, tension, and balance.

### Terroir

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small patches of pebbles allows good aeration of the vines, and good exposure to the sun.

### Grapes

60% Viognier, 20% White Grenache, 10% Marsanne and 10% Bourboulenc.

### Age of vines - Yields

The vines are 5 to 10 years old. They are pruned using the Royat cordon system. Yields do not exceed 30 HL/ha, allowing us to produce quality wines with a 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.

### Ageing potential

Between 2 and 5 years

### Alcohol content

13,5% vol.



	Color	Light yellow color.
	Nose	Aromatic nose combining notes of white flowers and fresh white fruits.
	Palate	Immediate, sweet palate, balanced by a tangy structure. Overall, it's pleasant and immediately accessible. Enjoy as an aperitif.
	Wine & food pairing	Ideal with tasty and spicy dishes, goes very well with lamb chops or other grilled meats. .
	Tasting temperature	8 to 10 °C

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