



# Lou Mistralou

AOP CÔTES DU RHÔNE VILLAGES

WHITE 2024

**DV** **Domaine Saint Vincent**  
VINSOBRES



## 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.

Color :  
Light Yellow

Tasting  
temperature :  
8 to 10 °C

Alcohol  
content :  
13,5%vol.

Ageing  
potential :  
between 2  
and 5 years



## Grapes

Viognier, White Grenache, Marsanne and 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.

## Nose

Aromatic nose combining notes of white flowers and fresh citrus fruits.



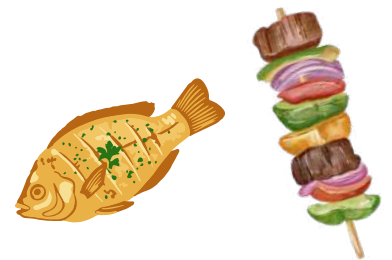
## Palate

Immediate, sweet palate, balanced by a tangy structure. Overall, it's pleasant and immediately accessible. Notes of red apple and acacia. Enjoy as an aperitif.



## Wine and food pairing

Ideal with tasty and spicy dishes, goes very well with grilled meats and fishes.



dsv\_vinsobres

Domaine Saint Vincent

[www.domaine-saint-vincent.fr](http://www.domaine-saint-vincent.fr)

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