



Domaine S^t Vincent

AOP CÔTES DU RHÔNE VILLAGES

RED 2022

DSV **Domaine Saint Vincent**
VINSOBRES



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.

Color :
beautiful
bright garnet

Tasting
temperature :
16 to 18 °C

Alcohol
content :
15,5%vol.

Ageing
potential :
between 3 and
6 years

Nose

Subtle nose, notes of garrigue (rosemary) and black fruits (blackberry).



Palate

A supple attack, a full and clean palate, revealing an irresistibly sunny character. A subtle balance between aromatic power and fine tannins. The long and luscious finish unveils notes of blackcurrant and mint.



Grapes

Black Grenache – Syrah

Age of vines/Yields

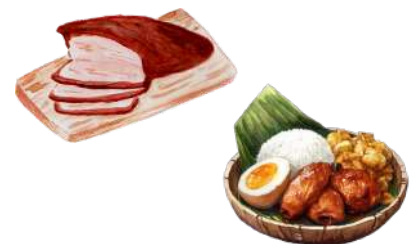
The vines are 10 to 40 years old. They are cut in cordon de Royat. Yields do not exceed 45 HL/ha in order to produce wines with fruit and freshness.

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.

Wine and food pairing

Spicy dishes (Asian specialties), grilled/smoked meat such as a rack of pork.



dsv_vinsobres

Domaine Saint Vincent

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