



# Lou Pontias

AOP CÔTES DU RHÔNE VILLAGES  
RED 2023

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



## Location/Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, the summers are hot and dry. The heat of summer 2023 was trying for the vines, made it possible to produce wines with strong typicity, with rather balanced profiles, and great aromatic finesse. The harvest was qualitative and quantitative.

## 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%vol.
- Ageing potential : between 3 and 6 years



## 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.

## 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 and food pairing

Red meat grilled on BBQ, charcuterie, world cuisine...



dsv\_vinsobres

Domaine Saint Vincent

www.domaine-saint-vincent.fr

**Domaine Saint Vincent**

2675 Route de Nyons, RD 94  
26110 Vinsobres, France

04 75 27 61 10

info@dsv-vinsobres.com