



# Césarée

IGP MÉDITERRANÉE  
ROSÉ 2025

**DV** Domaine Saint Vincent  
VINSOBRES



## Location/Climate

Mediterranean-influenced climate. The 2025 vintage is marked by a contrast between water-replenished soils and heatwave episodes. In the Rhône Valley, the autumn and winter of 2024 were exceptionally wet, providing the soils with a rarely observed level of water recharge. This 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 :  
Bright  
pale pink

Tasting  
temperature :  
8 to 10 °C

Alcohol  
content :  
12%vol.

Ageing  
potential :  
Until  
2 years

## Nose

Subtly expressive, revealing delicate notes of fresh citrus fruits enhanced with small red fruits.



## Palate

Balanced, we find on the finish the characteristics of the aromas detected on the nose, with a lovely freshness and lively acidity.



## Grapes

Black Grenache, Syrah,  
Cinsault and Caladoc

## Age of vines/Yields

Young vines pruned using the "Cordon de Royat" technique. Yields do not exceed 40 HL/ha, which allows us to produce fruity wines with plenty of freshness and are easy to drink.

## Vinification and Ageing

The grapes for rosé are harvested from dawn until midday to preserve a fresh harvest and all the aromas of the fruit. The grapes are then slowly pressed and separated, to be finally fermented at 16°C then at 22°C in thermo-regulated stainless-steel vats to properly structure the wine, bring liveliness and fruity aroma, ideal to accompany your summer meals.

## Wine and food pairing

Summer salads, meats or vegetables grilled with olive oil, stuffed vegetables, fish, fresh goat cheese...



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Domaine Saint Vincent

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