



# Domaine St Vincent

AOP VINSOBRES

RED 2022

DSV **Domaine Saint Vincent**  
VINSOBRES



## Location/Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, 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 slopes of Vinsobres at an altitude of more than 300 m, a thin stony and clayey soil, with good exposure to the sun, allows the production of wines with strong typicity.

Color:  
intense red  
with ruby  
reflections

Tasting  
temperature :  
16 to 18 °C

Alcohol  
content :  
15%vol.

Ageing  
potential :  
up to 10  
years



## Grapes

Black Grenache – Syrah

## Age of vines/Yields

The vines are 25 to 50 years old. They are cut in cordon de Royat. In order our Vinsobres express his full potential, we rely on the quality and concentration of flavors. Therefore we do not exceed 30 HL/ha.

## Vinification and Ageing

After harvest, the bunches undergo a total destemming. Vinification in concrete vats with daily pumping over for better color extraction. The wine remains on marc for more than 4 weeks to gently extract the phenolic compounds. There follows a long period of aging in traditional concrete vats before bottling.

## Nose

Nose of juicy red fruits (strawberry), undergrowth, thyme and spices.



## Palate

The palate successfully combines firm tannins and ripe fruit (raspberry) while preserving freshness and elegance. A truly noble construction.



## Wine and food pairing

Stewed meats, such as beef bourguignon, blue cheeses.



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Domaine Saint Vincent

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