



# Primitiae

AOP VINSOBRES

RED 2023

**DSV** Domaine Saint Vincent  
VINSOBRES



## Location/Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, 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 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

Fragrant, with notes of black olive, violet, and undergrowth (black truffle).



## Palate

The palate manages to combine straight tannins, a blossoming fruit with notes of plum, while preserving freshness and elegance, light notes of toasted almond.



## Wine and food pairing

Pairs well with pasta in sauce (lasagna), or roast chicken.



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Domaine Saint Vincent

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