

Côtes du Rhône Villages

White 2023 - Organic



Médaille d'Argent
Gilbert & Gaillard International
2024 84/100



Médaille d'Argent
Concours des Vins
d'Avignon 2024



Location / Climate

Mediterranean-influenced climate. 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 pebbles allowing good ventilation of the vines, and good exposure to the sun.

Grape Varieties

60% Viognier, 20% White Grenache, 10% Marsanne and 10% Bourboulenc.

Age of vines - Yields

The vines are 5 to 10 years old. They are cut in cordon de Royat. Yields do not exceed 30 HL/ha, allowing us to obtain quality wines with high aromatic concentration.

Vinification and Ageing






Our white grape varieties are exclusively harvested by hand in small 10 kg boxes, this allows the healthiest berries to be sorted directly on the vine. After that, the bunches undergo a total destemming. This is followed by direct pressing allowing extraction of the juices and alcoholic fermentation in thermo-regulated stainless-steel vats to preserve all aromas.

Ageing potential

Between 2 and 5 years

Alcohol content

13,5% vol.

	Color	Light yellow color.
	Nose	Aromatic nose combining notes of white flowers and fresh fruit.
	Palate	Immediate, soft palate, balanced by a tangy structure. The whole thing is pleasant, immediately accessible. To be enjoyed as an aperitif.
	Wine & food pairing	Ideal with tasty and spicy dishes, goes very well with lamb chops or other grilled meats.
	Tasting temperature	8 to 10 °C

Domaine Saint Vincent RD 94 – 26110 VINSOBRES France