

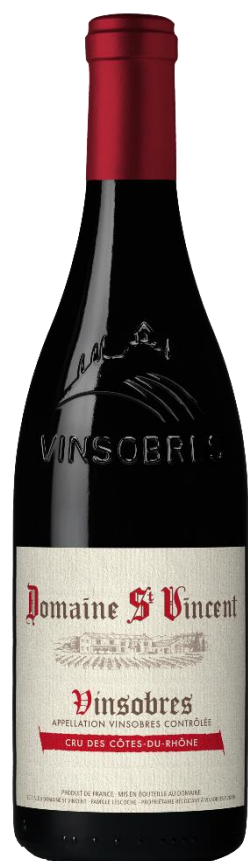
Cru Vinsobres 2021



Gold medal
Gilbert & Gaillard
International Competition 2023
90/100



Silver medal
Independant Winegrowers
Competition 2024



Location / Climate

The village of Vinsobres benefits from a climate of Mediterranean influence, summers are hot and dry. The weather conditions for the 2021 vintage were particularly trying for the vines, between periods of frost in spring and drought in summer. However, the coolness of the September nights allows to produce wines with 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.

Grape Varieties

50% Black Grenache – 50% 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.

Ageing potential

Up to 10 years

Alcohol content

14 % vol.

	Color	Intense red color with ruby reflections.
	Nose	Nose of juicy red fruits, undergrowth of garrigue and spices.
	Palate	The palate succeeds in combining straight tannins, blossoming fruit while preserving freshness and class. A construction of great nobility.
	Wine & food pairing	Stewed meats or lamb chops
	Tasting temperature	16 to 18°C