

Cru Vinsobres 2021

« Cuvée Saint Pierre »



**Robert Parker
Wine Advocate**
92 points
May, 16th of 2024



**Gold medal
Gilbert & Gaillard**
International Competition 2024
88/100



Gold medal "Prix Plaisir"
Bettane + Desseave 2024



Localisation / Climat

The village of Vinsobres benefits from a Mediterranean-influenced climate. 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 hillsides of Vinsobres, in the place called St Pierre at an altitude of around 350 m. The vines enjoy optimal exposure to the sun for good maturation, the soil is mainly made up of clay and limestone.

Grape Varieties

50 % Syrah – 50 % Black Grenache

Age of vines – Yields

Old vines carefully selected on the place called "St Pierre", the Cuvée Saint Pierre is very complex and of a rare finesse. We favor quality, that's why we do not exceed 25 HL/ha to produce this wine and select the most beautiful berries.

Vinification and Ageing

Harvested by hand, the Cuvée Saint Pierre comes from old vines located on the hillsides. Fermentation is done in traditional vats with daily pumping over to extract as much color as possible.

Then, after pressing the marc, the wine is integrated into barrels to carry out its malolactic fermentation. It then enters a 12-months ageing period in barrels that have already matured a wine in order to have subtle woody notes bringing body and complexity.

Ageing potential

Up to 10 years

Alcohol content

14,5% vol.

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| | Color | Very beautiful deep ruby red color, beautiful intensity. |
| | Nose | Dense, blooming nose, mineral notes, all topped with fine toasted and vanilla notes. |
| | Palate | Manly mouth more focused on the fruit. Depth and authenticity of young southern scents. |
| | Wine & food pairing | Rib of beef grilled with salt, blue-veined cheeses. |
| | Tasting temperature | 16 to 18°C |

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