

Domaine Saint Vincent

Côtes du Rhône Villages Blanc

Brilliant light yellow color with an expressive nose combining yellow stone fruits, citrus, floral notes. Well-constructed on the palate, ample fruit carried by beautiful freshness. Delicious flavors are expressed with accuracy and clarity.

Organic

Viognier, White Grenache and Marsanne

Appellation

Côtes du Rhône Villages

Vineyard

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small pebbles allowing for good ventilation of the vines, and good exposure to the sun. The vines are 5 to 10 years old. They are cut in cordon de Royat. Yields do not exceed 30 HL/ha, allowing to obtain quality wines with high aromatic concentration.

Vinification

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 de-stemming. This is followed by direct pressing allowing extraction of the juices and alcoholic fermentation in thermo-regulated stainless-steel vats in order to preserve all aromas.

Pairing

A generous wine, ideal as a summer stand-alone sipper but also great with savory and spicy dishes, going very well with lamb chops or grilled chicken or pork.

Domaine Saint Vincent
VINSOBRES

Located on the east of the village of Vinsobres, protected from the Mistral winds, the vineyards of Domaine Saint Vincent inhabit the land of the former convent of Saint Césaire de Nyons, where a chapel was erected in memory of Saint Vincent, the patron saint of winegrowers. It was in this privileged place that in the 1920's, the Domaine Saint Vincent was created. Today Philippe Lescoche and his daughter Ludivine, grow and develop the estate with great passion for the wines and the historical significance of this ancient land.