



Domaine Saint Vincent

# Côtes du Rhône Villages Rouge

Seductive nose, currant, blueberry, spices, garrigue, and a jammy touch. Supple attack, full-bodied, rich and clean displaying an irresistible brightness and warmth. Subtle palate between the aromatic power and the finesse of the tannins. The explosive finish of exceptional length reveals notes of licorice.

Syrah 50%

Grenache 50%

Organic

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## Appellation

Côtes du Rhône Villages

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## 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 10 to 40 years old. They are cut in cordon de Royat. Yields do not exceed 45 HL/ha in order to produce wines with fruit and freshness.

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## Vinification

After mechanical harvesting, the berries are vinified in concrete vats in the traditional way for 3 weeks. Then begins a long period of aging in vats until it reaches maturity.

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## Pairing

Pair with steaks, meat grilled on the barbecue and fabulous with charcuterie.

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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.