

Domaine Saint Vincent

Césarée

Subtly expressive, revealing delicate notes of fresh citrus fruits enhanced with small red fruits. Balanced, we find on the finish the characteristics of the aromas detected on the nose, with a lovely freshness and lively acidity.

Cinsault 50%, Grenache 50%, Syrah 10%, Caladoc 10%

Organic

Appelation	IGP Méditerranée
Vineyard	On the terraces below the hillsides of Vinsobres, a soil made up of clay and small patches of pebbles allows good aeration of the vines, and good exposure to the sun. Young vines pruned using the "Cordon de Royat" technique. Yields do not exceed 40 HL/ha, which allows us to produce fruity wines with plenty of freshness and are easy to drink.
Vinification	The grapes for rosé are harvested from dawn until midday to preserve a fresh harvest and all the aromas of the fruit. The grapes are then slowly pressed and separated, to be finally fermented at 16°C then at 22°C in thermo-regulated stainless-steel vats to properly structure the wine, bring liveliness and fruity aromas, ideal to accompany your summer meals.
Pairing	Delightful with summer salads, meats or vegetables grilled with olive oil, stuffed vegetables, fish, and fresh goat cheese.

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.