

Domaine Saint Vincent

Cuvée Saint Pierre Vinsobres

Very deep ruby red color, beautiful intensity. Dense, blooming nose, mineral notes, all topped with fine toasted and vanilla notes. The full-bodied palate is supple and the silky-textured finish lingers with a tinge of licorice.

Syrah 50%

Grenache 50%

Organic

Appellation	Vinsobres AOC
Vineyard	On the hillsides of Vinsobres, is the place called St Pierre at an altitude of around 350 m. These old vines enjoy optimal exposure to the sun for good maturation. The soil is mainly made up of clay and limestone. Favoring quality, yields do not exceed 25 HL/ha to produce this wine.
Vinification	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 aging period in barrels in order to have subtle wood notes bringing body and complexity.
Pairing	Pair with grilled steaks and blue cheeses.

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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.