



Domaine Saint Vincent

# Vinsobres

Beautiful intense garnet color. An engaging aroma with notes of morello cherry, blueberry, hints of jam, and smoke, offering a complex aromatic palette. Juicy, clean, and punchy on a vegetal background. A supple and balanced wine, structured by silky tannins, which give it a beautiful elegance.

Syrah 50%

Grenache 50%

Organic

Appellation

Vinsobres AOC

Vineyard

On the slopes of Vinsobres at an altitude of more than 300 meters, a thin stony and clay soil, with good exposure to the sun, allows the production of wines with strong typicity. The vines are 25 to 50 years old. They are cut in cordon de Royat. In order for this Vinsobres to express its full potential, we rely on the quality and concentration of flavors, therefore not exceeding 30 HL/ha.

Vinification

After harvest, the bunches undergo a total de-stemming. Vinification in concrete vats with daily pumping over for better color extraction. The wine remains on marc for more than 4 weeks to gently extract the phenolic compounds, then follows a long period of aging in traditional concrete vats before bottling.

Pairing

Stewed and grilled meats, duck confit, lamb and venison as well as mushroom dishes.



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.