



Côtes du Rhône Saint Vincent

2017

"Crimson robe with purple nuances. The nose is seductive with hints of cherries and spices. The palate is elegant and round with a spicy finish."



AWARDS

BRONZE International Wine Challenge 05/2023

BRONZE Decanter 05/2023

87 pts Wine Spectator

87 pts Wine Enthusiast

Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Grenache noir, Syrah

Terroir

Clay and sedimentary soils in Northern and Southern Gard region (right bank of the Rhone River), and limestone soils from Vaucluse region (left bank of the Rhone River). This combination of terroirs delivers concentration and roundness, typical of the 2017 vintage.

Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.

What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.

Vegan Friendly.

Agreements & Services

It pairs nicely with game, grilled or barbequed meat and full-flavoured cheese.

It can be enjoyed now.