



## Côtes du Rhône Saint Vincent

2021

"Awesome crimson shade. Intense aromas of black fruits and spices. Delightful notes of cherry. Long and juicy finish."



### Vintage

The year 2021 was punctuated with many climatic events: frost, rain - too many or not enough - and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

### Grape varieties

Grenache noir, Syrah

### Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard departments. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat for perfect maturing and the famous Mistral wind that keeps the grapes healthy.

### 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. Vegan Wine.

### Agreements & Services

For everyday meals : roast chicken, charcuterie, pork shops or wild mushrooms pie.  
Best served between 13°C - 15°C.