



## Côtes du Rhône "Saint Vincent"

2022

"A very delicate hue with a "rose petal" hints. Generous aromas of pink grapefruit and redcurrant jelly on the nose. Lively mouthfeel bringing finesse and freshness on the finish."



### Vintage

A vintage marked by a historically hot and dry spring and summer a, comparable to 2003. These phenomena led to increasing vine development. The flowering took place under ideal conditions. Rainfall in mid-August made for a smoother harvest, the harvest from mid-August to early October. At the end of this atypical climate, the wines have excellent structure and colour.

### Grape varieties

Grenache, Cinsault et Syrah

### Terroir

Vines grow on both sides of the Rhone river, on calcareous and clay soils. The climate is characterized by rather mild winters and hot & dry summers. The "Mistral" wind blows on the vines, especially during autumn and spring, protecting vineyards from diseases.

### Winemaking

Grapes are vinified separately; direct press and cold settling (5-8°C). Alcoholic fermentation at low temperature (10-12°C) to obtain the "best of the fruit". No malolactic fermentation. Blend of the grape varieties in December. Early bottling to preserve freshness and fruit aromas.

Vegan wine.

### Agreements & Services

Perfect from aperitif to dessert, with seafood products such as stuffed squid, Provençal mussels, bouillabaisse or even a seafood salad.

Serve cool (12°C).

### AWARDS

90 pts "Best Buy" Wine Enthusiast 09/2023

15/20 Le Point 06/2023