



## Côtes du Rhône "Saint Vincent"

2023

"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

Winter was dry and mild, with a few days of violent mistral wind, particularly at the end of January, resulting in a significant water deficit with only 30 mm of rain in 3 months. The drought continued into the mild Spring. Rain arrived at bud-break and cluster emergence, somewhat delaying the cycle. Flowering took place under good conditions. On the other hand, veraison (between mid-June and mid-July) took place in wetter conditions, giving rise to fears of a mildew attack, which was eventually well controlled.

The vines then withstood the record heatwave in the second half of August. The harvest, which took place quite late, was still hot and dry. The harvested grapes were perfectly healthy, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely texture for well-structured, yet elegant reds.

### 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).