

Domaine Grès St Vincent

CÔTES DU RHÔNE VILLAGES SIGNARGUES AB



Care of the many valuable family plots making up their estate first passed from Claude to Maria and then finally to Patrick VINCENT, their son. It was natural then to choose the cherished vines of the family's Cotes du Rhone Villages terrace lands, now labelled Signargues, for this special heritage cuvée.

On the vine: This is undoubtedly one of the most complex cuvées from Les Vignerons d'Estézargues. Consistency is ensured by a generous annual presence of Grenache. The ancient plots, still amply fulfilling their potential, of Syrah, Cinsault, Mourvèdre and Carignan bring their singular characteristics to the blend. The vines are located on the plateau, the Villafranchian fluvial terrace of pebble and clay-rich earths.

Blend: Grenache N., Syrah, Mourvèdre & Carignan.

Vinification: gentle and respectful to best honour the specific characteristics of the grapes. Three weeks of maceration encourages the progressive and fullest diffusion of each fruit's noble compounds. Summer bottling, no fining or filtration.

Tasting: The Domaine Grès Saint Vincent has now found its own individual identity, expressed fully in softness and elegance. To the initial freshness in the mouth of small red fruits (currant, cherry) gradually emerge soft notes of sweet spices (cinnamon and liquorice). The tannins are very smooth and silky, ensuring a full appreciation of its delicately crafted, balanced structure.

Serve relatively chilled: 16°C

Laying down: drink within 2 years, in its full fruity youth!
UNFILTERED WINE

