



## Terroir

- **Vineyards:** the vineyards surround Vinsobres, for nearly 7km on the hillsides in the Drome county.
- **Soil types:** rocky soils on the hillsides; sandy soils also on hillsides, quaternary rocky alluvial soils on the terraces.
- **Climate:** Mediterranean, protected from the Mistral wind and alpine influences due to the nearby mountains.
- **Background:** the vineyard has always been modest in size. After the big frost in 1956 which destroyed the olive trees, the vines once more regained their honors. Vinsobres was classified Cotes du Rhone Villages in 1957, then Cotes du Rhone Villages Vinsobres in 1967. The vineyard obtained the local appellation Vinsobres in 2005.

## Production

- **Area under cultivation\*:** 386 hectares, annual production: 14333 hl; basic yield: 38 hl/hectare.
- **Grape Variety mix:** (only red wines): Black Grenache 50% minimum, Syrah 25% and/or Mourvedre, other grape varieties allowed 25% maximum.
- **Minimum alcoholic content:** 12.5%.
- **News:** Vinsobres is a partner of dance and contemporary art events of Lyon.

## Tasting and drinking

- **Appearance:** a deep robe with violet tints.
- **Nose:** aromas of red fruits (blackcurrant and cherry) with spicy notes (vanilla and pepper).
- **Palate:** the red wines are powerful but still refreshing, well-balanced with ever present tannins, long in the mouth.
- **At the table:** these red wines go well with red meat, game, and cheese.
- **Laying down:** to be drunk between 3 to 6 years. The more tannic wines are good keeping wines (between 10 to 25 years).
- **Famous patrons:** H. Von Karjan, Carole Bouquet, Michel Galabru and the French Field and Track Team.



## The words to express it

"The village is on a hill, its land bringing a round and biting wine, wine sober or sober wine, drink soberly".

1633, the Archbishop of Vaison.

\* Source: harvest statement 2006.

