



Domaine Serre Besson, Serre Besson, Cru Vinsobres, AOC Vinsobres, Rouge, 2019

AOC Vinsobres, Vallée du Rhône, France

PRESENTATION

The Domaine, facing the Mont Ventoux, is situated between two ravines with numerous natural springs well protected by forest to the North. The majority of the Syrah is planted high on the hillside abutting the forest with other parcels of Grenache, Syrah, Viognier, Cinsault, Mourvèdre and Carignan lower on the slope. Serre Besson's terroir consists of a mixture of clay, limestone, sand and river rock high in calcium deposits.

WINEMAKING

The small size of the Domaine, less than 5 hectares, allows a handcrafted winemaking. We limit production by dropping grapes and defoliate around grapes clusters for deeper color and greater concentration. The grapes are harvested by hand, transferred into small 20 kilo bins, sorted by hand, destemmed and dropped into gravity fed cement fermentation tanks. Parcels and varieties are fermented separately for optimal blending.

AGEING

55% Stainless Steel and Untreated Concrete Tanks (Grenache, Cinsault, Mourvèdre)
25% New French Oak Barrels (Syrah)
11% Two Years French Oak Barrels (Syrah)
9% Three Years French Oak Barrels (Syrah)

VARIETALS

Grenache noir 51%, Syrah 34%, Cinsault 8%, Mourvèdre 7%

15,2 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 11286 75 cl
Surface area of the vineyard: 4.7 ac
Yield: 24 hL/ha
Age of vines: 45 years old
Ageing in barrels: 12 month
Residual Sugar: 1 g/l
pH: 3.71
Volatile acidity: .31 g/l
Total acidity: 54.1 g/l
SO2 libre: 14 mg/L
SO2 total: 54 mg/L

AGEING POTENTIAL

10 to 15 years, Over 15 years

TASTING

"The Serre Besson 2019 opens on delicate notes of toast, aromatic herbs, ripe strawberries and a touch of vanilla from the new oak. The finish, combining a stimulating freshness to a nice ripeness, is slightly accented by the spicy tannins of the barrel staves. A sunny Vinsobres to cellar for a perfect harmony."

REVIEWS AND AWARDS



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