



FAMILLE DE ZANET

VINSOBRES

In the Southern Rhône appellation of Vinsobres, Famille de Zanet has created a precise blend of Grenache and Syrah. This wine perfectly illustrates the ability of this magnificent terroir has to offer. Both rich and complex, Family de Zanet's Vinsobres is defined by delicate elegance. This quality is met with astutely-crafted tannins, and a current of freshness. The character of this wine, with its black fruit aromas and notes of wild pepper, will transport you to the hillsides of this region known as Drôme Provençale.

ORIGIN

Rhône Valley, France

APPELLATION

Vinsobres

VINEYARD

30-year-old vines planted in Clay-limestone soils on hillsides with high stone content

BLEND

50% Grenache
50% Syrah

FARMING

Agriculture raisonnée

ALCOHOL CONTENT

12%

Vinsobres is one of the 16 Côtes du Rhône Crus located in a hilly area ranging between 590 and 1,670 feet above sea level. The tops of these hills are stony terroirs, with stones found in the lower soils as well. Orientation is southeast mainly. This altitude brings a certain fresh quality to the wine; it is the most northern of the southern Côtes du Rhône.

Carole de Zanet followed her father's footsteps after studying biological analysis and receiving a degree in business. She returned to wine making after five years and has not looked back. Today she is the face of Famille de Zanet.

ACCOLADES FOR 2016

International Wine Report – **91 Points**

"This Vinsobres begins with aromatics of raspberries and plums with come together with smoke, gravel and hints of white pepper. On the palate this is medium-bodied and concentrated with a lovely velvety texture, underlined by streaks of minerality. The finish is long and velvety, marked by flavors of red fruits and crushed stones. While this is drinking beautifully right now, it should also continue to evolve over the next few years." -I.W.R.

