

2024 Cuvée Vincent

Domaine de Châteaumar | Côtes du Rhône

Cuvée Vincent is the soul of the southern Rhône in a single glass, generous, expressive Syrah with dark fruit, spice, and supple texture. Named for a member of the Souret family, this cuvée celebrates the estate's commitment to crafting wines that balance power with finesse. It's a wine that speaks of place and family: bold, warm, and unmistakably Rhône.

THE VINTAGE

2024 was an ideal year with no climatic challenges or pest issues. Even conditions throughout the season encouraged slow, balanced ripening, producing fruit of exceptional concentration and aromatic depth.

TERROIR

Located in the southern Rhône under a Mediterranean climate, the wine comes from two dedicated parcels that rest on clay-limestone soils with sandstone. This combination offers structure, minerality, and ripe fruit expression. South-facing exposures and older vines, averaging 20 to 30 years, provide natural intensity and balance, resulting in wines that are both rich and vibrant.

WINEMAKING

Harvested on September 5, 2024, the Syrah grapes were given a 48-hour cold soak to extract color and aromatics. Fermentation took place over 20 days in concrete tanks at 25°C, with gentle pumpovers to ensure soft tannin integration. Malolactic fermentation was completed naturally, enhancing roundness and complexity. The wine then aged six months in concrete and an additional six months in bottle before release.



serving temp
64.4°F

TASTING NOTES

Deep purple with violet reflections. The nose opens with black fruits, pepper, and subtle spice. The palate is full and generous; rich blackberries and plum layered with notes of licorice and cocoa. Rounded tannins and balanced acidity give structure to a long, fruit-driven finish.

FOOD PAIRING

An ideal partner for grilled or roasted red meats, game, and aged cheeses. Also pairs beautifully with dark chocolate desserts.

varietals

100% Syrah

farming

HVE level 3

alcohol

14%

residual sugar

1.7 g/L

pH

3.77 g/L

acidity

3.18 g/L

SO₂

25 mg/L

fermentation

Cold soak & pumpover; 20 days in concrete at 77°F

aging

6 months concrete; 6 months bottle

