



## Domaine Constant - Duquesnoy Vinsobres 2016

**Rating**

91


**Release Price**

NA

**Drink Date**

2018 - 2023

**Reviewed by**

 [Joe Czerwinski](#)

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**Source**

[Interim End of November 2018, The Wine Advocate](#)

The 60-40 Grenache-Syrah 2016 Vinsobres is easy to drink without being simple or facile. It offers distinct aromas of pepper, plum and raspberry, a full-bodied palate underscored by lush, supple tannins and ripe stone fruit and savory spice on the lingering finish. It should drink well for at least another 4-5 years.

*Belgian-born businessman Gerard Constant purchased this estate in Vinsobres in 2004. He's since taken a couple of winemaking courses at Suze-la-Rousse and thrown himself headfirst into managing the property, which comprises 12 hectares in Vinsobres, five hectares in Cairanne and two hectares of Côtes du Rhône. The vineyard in Vinsobres consists of alternating southeast-facing terraces of Grenache and Syrah from 250 to 400 meters above sea level, which works to retain acidity in the finished wine. "The terroir of Vinsobres is unbelievable," said Constant, as we looked across the valley at his vines. The wines are unabashedly modern in style, the top cuvées made with used barrels purchased from Denis Mortet, yet they retain a sense of place, with herbal and spice nuances that speak of the region. "Oak adds complexity and the ability to age," said Constant. "I'm not disturbed by [wood] tannins if it's in the wine and isn't apparent at first taste." A wood-aged Cairanne may be bottled from the 2017 vintage.*

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