



## Côtes-du-Rhône Villages Séguret

*Cuvée C'est Beau Là-Haut*

*C'est Beau Là-Haut*, in English “*Its beautiful up there*” is our special cuvee of appellation *Séguret*. The vineyard is located 450 meters above sea level, on *Mont Bayon*. We pick our Grenache grapes manually at optimal ripeness. Fermentation in concrete vats for about 30 to 35 days, indigenous yeasts, and pumping over and rack and return at the beginning, then heat assisted maceration at the end, with very little pumping. The wine is matured in recent French oak vats for 12 months without racking. Malolactic fermentation is in barrels. Few interventions to maintain maximum freshness and finesse obtained at the beginning. 12 to 18 months, 100 % in wooden tronconic vats.



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| Varietals       | Grenache 100% (55 year old vine)   |
| Soils           | Soils made up of ancient limestone scree with large calibre quartz veins on a bed of red clay. A land of contrasts, solar and fresh, giving balance and minerality where each of our interventions is a challenge to nature. |
| Robe            | Intense, Dark and cherry color   |
| Nose            | Red and black fruit , mostly black cherry with notes of jam  |
| Palate          | Exuberant, powerful and warm.  |
| Serve           | T° 10-12° C after one hour in a decanter   |
| Potential aging | 10 or more years   |
| Yields          | 25 hl/ha - 6 ha  |
| Alcohol         | 15°  |

A very structured but yet elegant cuvée with a unique personality. This wine from old vines is sleek and built for cellaring.