



## Côtes-du-Rhône Villages Séguret



The vineyard is among the highest vineyards in the region, located 450 meters above sea level, on *Mont Bayon*. Here Grenache vines are an average age of 50 years old. These vigorous plants produce small yields of exceptional quality. Vinification follows the traditional principles of the Rhone Valley. Maceration lasts between 22 and 35 days. At the beginning we do pumping over and rack and return. Fermentation is at low temperatures, with heat assisted maceration at the end, we limit vat movements. Aged 12 to 18 months, 50% in concrete vats, 50% in wooden vats (French Oak). Maturing is on fine lees to retain the complexity given by the soil.

Varietals	Grenache 90% Mourvèdre 10% (50 year old vine)
Soils	The soil is made up of ancient limestone scree with large calibre quartz veins on a bed of red clay. Many fossils are to be found in the vineyards, illustrating their geological past.
Robe	Intense ruby red
Nose	The nose reveals a lot of power and heat with enveloping perfumes of black fruit, cherry, smoke and mineral notes.
Palate	The mouthfeel is powerful and sensual with high complexity in the fruit and sturdy tannins, ending on an exceptionally fresh finish.
Serve	T° 16° C after one hour in a decanter
Potential aging	5 to 8 years
Yields	35 hl/ha - 6 ha
Alcohol	14,5°

Mainly a Grenache wine, this Séguret perfectly expresses the high limestone terroir it comes from. Bringing together the power of the fruits and the freshness of the altitude.