



SEGURET, Côtes du Rhône Villages white wine «La Daurèle ».

Location : The appellation area is located on the right bank of the Rhône River, near the city of Vaison La Romaine and the crus of Gigondas, Rasteau, Beaufort-de-Venise and Vacqueyras.

Soil : Terraces with sand, clay, marl, limestone, stony.

Climate : Mediterranean type with particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

Grapes varieties : Four grapes varieties typically from the Rhône Valley are grown for making our white wine.

- White grenache (42%).
- Clairette (29%).
- Viognier (17%).
- Ugni-Blanc (12%).

The vineyard : The estate is certified organic since the 2020 vintage.

The treatments of the vine are limited and based on copper sulfate, sulfur, and natural products of Biocontrol. When they are carried out, it is always at the minimum useful dose. The vineyard is grassed one row out of two to promote aeration and soil Biodiversity and to facilitate the passage during work. The yields are naturally low and can be controlled by green harvesting if necessary.

Harvest : It is manual and carried out quickly at the optimum of maturity.

Winemaking : It is done carefully, in small tanks, at controlled temperature in order to express the best from the grapes. A tiny part (less than 10%) of this cuvee is barrel fermented for more complexity in the wine. After fermentation, the wine is kept on its fine lees until the bottling for a better keeping the aromas and its freshness. The bottling is done 7 months after harvests.

Drinking : A wine who can to be appreciated as young but who has also a great keeping potential. To be appreciated as aperitive wine, or with a dish of fish, or seafoods, or with cheeses.