



## SEGURET, Côtes du Rhône Villages. White wine «*La Daurèle*» 2016.

**Location :** The appellation area is located on the right bank of the Rhône River, near the city of Vaison La Romaine and the famous villages of Gigondas, Vacqueyras, Rasteau, Beaumes-de-Venise and Châteauneuf-du-Pape.

**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 (28%).
- Viognier (18%).
- Ugni-Blanc (12%).

**The vineyard :** The vine is cultivated according to the rules of reasoned agriculture. The treatments of the vine are limited, and when some are done, it is always with the useful minimal amount of copper sulfate and sulfur.

The crop is naturally small and can be controlled by doing some green harvest if necessary.

**Harvest :** The harvests are done by hand, in order to do a selection of the best clusters. The harvest is quickly done when the maturity of the grapes is at the optimum.

**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 5%) 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.