



## **Côtes du Rhône Villages Séguret blanc «La Daurèle» 2015,**

**Location :** The appellation area is located on the left 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 :** Clay, sand, and limestone terraces, 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 on the estate for making our white wine.

- White grenache ( 42% ).
- Clairette (29%).
- 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 chemicals. The crop is naturally small and can be controlled by doing some green harvest if necessary.

**Harvest :** It is manual in order to make 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. Later on, the wines are stored on their fine lees until the bottling for keeping their aromas and their freshness. With the 2013 vintage, part of this cuvée is barrel fermented and then aged for a few months on fine lees.

The bottling is done 6 months after harvest.

**Drinking :** A wine who needs to be appreciated young (in the next 1 to 4 years), for aperitive, or with a dish of fish or with cheeses.

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