



## **SEGURET Côtes du Rhône Villages, Rosé wine, «Le Rosé de Simone».**

**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, and Beaumes-de-Venise.

**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 :** 4 grapes varieties typically from the Rhône Valley are grown for making this rosé wine.

- Black grenache (40%)
- Mourvedre.
- Cinsault.
- Carignan.

**The vineyard :** The estate is certified organic since the 2020 vintage. The treatments of the vine are limited and based on copper, 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 life 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 the harvest is done quickly at the optimum of maturity.

**Winemaking :** The pressing is done with a pneumatic press after 1 hour of maceration. Then, the juices are racked in a tank for the sedimentation of the lees. After 24 hours at low temperature, the juice is racked again to another small tank and some barrels for fermentation. The fermentation is done carefully, at controlled temperature in order to express the best from the grapes. After fermentation, the wine is kept on its fine lees until the bottling for a better keeping of the aromas and freshness. The bottling is done 6 months after harvests.

**Drinking :** A wine who can be appreciated as young but who has also a nice keeping potential. To be appreciated alone as aperitive wine, or with a grilled meat, a dish of fish, or seafoods, or with cheeses.