



## SEGURET Côtes du Rhône Villages, red wine, « Laurances ».

**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 argilo-limestones, 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 :** Two grapes varieties typically from the Rhône Valley are grown for making our red wine.

- Black grenache ( 70% ).
- Syrah (30%).

**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 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, with pumping over for a nice extraction of the colour and tanins and at controlled temperature in order to express the best from the grapes. The maceration time is long, up to 25 days.

**Ageing :** After fermentation, the wine is kept on its fine lees in order to preserve its freshness and fruit. The bottling is done 9 to 12 months after harvest.

**Consommation :** This cuvee can be drink young, on the fruit, but it can also be kept for many years. This is a fleshy wine with fine and tight tanins. This wine will reach its plénitude about its 3<sup>rd</sup> to 5<sup>th</sup> year, but it can be kept longer according to the vintage and the keeping conditions. This cuvee will admirably go with pork-butcheries, roasted meat or cheeses.