



SEGURET Côtes du Rhône Villages, red wine, « *Les Merrelies* ».

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, Beaufort-de-Venise.

Soil : Clay, sand, 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 : Typically Rhodanian grape varieties are used to make this cuvée. With an average age of 25 years, they include the following grape varieties :

- Black grenache (80%).
- Syrah (20%).

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 carried out quickly at the optimum of maturity.

Winemaking : It is done carefully, in small tanks, with pumping over and punching down of the pomace for a better 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 : This wine has been aged in barrels of several wines for 12 months. At the end of the ageing, the wine is racked very carefully. The bottling is done about 18 months after harvest without any filtration.

Consumption : Our cuvee “Les Merrelies” is a complex wine with soft tannins. This wine will reach its plénitude about its 5th year, but it can be kept longer according to the vintage and the keeping conditions. This cuvee will admirably go with grilled meat, roasted meat or cheeses.

