



SEGURET Côtes du Rhône Villages, red wine, « Réserve ».

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 : Terraces argilo-limestones, stony. This wine comes from a selection of terroir. The Grenache noir and Syrah varieties are coming from the same unit of land where an underground clay layer who ensure the proper water supply to the plant is topped by a surface layer clay-sand.

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 : This cuvee is made only on the very best vintages.

Two grapes varieties typically from the Rhône Valley are grown for making our red wine "Reserve" :

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

The vineyard : The vineyard is organically grown. The estate is **in conversion to organic** since 2017. 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 is partially aged in new barrels and barrels of several wines for 12 months. The rest of the wine is stored in tank, on its fine lees, in order to preserve its freshness and fruit. At the end of the ageing, a blend is done between wines aged in barrels and them who were stored in tanks. The bottling is done about 18 months after harvest.

Consommation : Our Côtes du Rhône Villages Séguret red "Reserve" can be appreciated as young, however, it is a wine partially aged in barrels. He will be fine around its fourth or fifth year and will be able to keep more depending on the storage conditions. It is a full bodied wine with tight and soft tannins, whose aromatic expression is complex, mainly on spices and overripe black fruit. This wine will perfectly go with wild meat, red meat in sauce and cheeses.

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