



SEGURET, Côtes du Rhône Villages. Red wine « Estelles »

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 and Châteauneuf-du-Pape.

Soil : Limestone terraces, clay, sand, 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 "Estelles".

- Black grenache (75%).
- Syrah (25%).

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 copper sulfate and sulfur.

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, with 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.

Ageing : This wine is partially aged in new barrels and old barrels for 12 months. The rest of the wine is stored in tanks, 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 the others stored in tanks. The bottling is done about 18 months after harvest.

Consommation : Our red wine "Estelles" can be appreciated as young, but can also be kept for many years. He will be fine around its fourth or fifth year and will be able to keep more depending on the vintage and storage conditions. It is a full bodied wine with tight and soft tannins. The aromatic expression is complex, mainly on spices and overripe black fruit. This wine will perfectly go with grilled meat, wild meat, red meat in sauce and cheeses.