



Côtes du Rhône Villages Séguret rouge « *Laurances* » 2013,

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

- 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 of chemicals. 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.

Elevage : The wine is then stored on its fine lees until the bottling for keeping its aromas and its freshness. The bottling is done 8 months after harvest.

Consommation : Our red Côtes du Rhône Séguret from this cuvee can be drunk young, on the fruit. This is a fleshy wine with fine and tight tanins. This wine will reach its plénitude about its 3rd 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.