



Côtes du Rhône Villages Séguret red « Les Merrelies » 2015.

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, Beaumes-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 (70%).
- Syrah (20%).
- Mourvedre, Cinsault, Carignan (old) 10%.

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.

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 red Côtes du Rhône Séguret “Les Merrelies” can be drink young, on the fruit. This is a fleshy wine with fine and tight tanins. 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.