



Côtes du Rhône Villages Séguret rouge « Réserve » 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 : 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 : 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 around 15 years old. 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 pommace 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 barrels of several wines for 12 months. The rest of the wine is stored in tanks, on 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" could be appreciated now, however, it's 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 vintage and storage conditions. It is a full bodied wine with tight and soft tannins, whose the 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.