





AOC Côtes du Rhône Villages Séguret, Vallée du Rhône, France

PRESENTATION

Perched on its hillside, with its Mascarons fountain and beautiful paved streets, Séguret is undoubtedly one of the most beautiful Provencal villages. Like him, his wines are sunny and delicious. They are even more precisely as greedy and round as the face of the mascarons of the fountain ...

TERROIR

Terroir of clay-limestone marls.

IN THE VINEYARD

From the stony terraces, the vines are 25 to 60 years old for the oldest.

WINEMAKING

Destemming and vatting for 20 days in concrete tanks. Fermentation is followed by daily tastings, pumping over and partial load shedding. At the end of fermentation, operations are stopped to preserve the fruit and the freshness of the wine. The juice is then aged on fine lees to provide greediness and structure.

VARIETALS

14,5 % VOL.

Grenache, Mourvèdre, Syrah

TASTING

Rich and gourmet, the southernmost of the range, like the chubby faces of the mascarons of the village fountain! Structured body, greedy and ripe or even candied red fruits, mocha notes. Ready to drink young.

FOOD PAIRINGS

This rich and gourmet wine will go perfectly with a dish in sauce or beautiful summer grills.





