

# AOC Côtes du Rhône Villages Séguret Red



## SOILS

sandy, limestone slopes

## GRAPE VARIETIES

Syrah and Grenache

## WINEMAKING

After harvesting, the grapes are 100% destemmed and crushed. Classic vinification using the traditional method of punching down the skins, racking and then pouring the juice over the skins to extract colour, flavours and balanced tannins. The must is heated to 32°C at the end of fermentation to round out the tannins. Total maceration period of one month before racking off the juice, blending and then maturing.

## TASTING NOTE

An expressive nose with delicate floral notes of peony and aromas of cherry and strawberry. Fresh on the palate, with fine grained tannins, this wine is a harmonious marriage of Syrah and Grenache. The finish is long with a hint of menthol.

## FOOD AND WINE PAIRING

This elegantly structured wine will compliment the flavours of a leg of lamb, grilled duck breast or a cheese platter.

## CELLARING

To be drunk within 5 years.

## SERVING

Decant and serve between 18 and 20°C.

## AWARDS

2019 : Gold Medal, at Féminalises Competition 2021  
Gold Medal at Macon Competition 2021

